

**All-New:
Weeknight Baking**

**Chocolate Obsession in All Forms
Brooklyn Blackout Cake!**

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**54 RECIPES FOR COZY
WINTER BAKING**

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**Meyer Lemon Magic
Bake 5 Citrus-Packed
Favorites**

**The Essential
Doughnut
Master Them
at Home**
[From Cake
Doughnuts
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Crullers]

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JAN/FEB 2020 VOLUME 6, ISSUE 1

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FEATURING

**Lunar New Year Recipes
New Ways to Bake with Sour Cream
A Must-Bake Garlic Herb Pull-Apart Bread**





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Chocolate-Pecan Tart

Sunnyland Farms Raw Georgia Pecan Halves steal the show in this sophisticated take on classic pecan pie. Sunnyland's farm-fresh pecans add nuttiness to the shortbread crust while their crunchy pecan halves make the chocolate-studded filling all the more indulgent.

Makes 1 (9-inch) tart

- 1½ cups (156 grams) plus 3 tablespoons (24 grams) all-purpose flour, divided
- ½ cup (113 grams) cold unsalted butter, cubed
- ⅓ cup (40 grams) confectioners' sugar
- ¼ cup (28 grams) chopped Sunnyland Farms Raw Georgia Pecan Halves
- 1½ teaspoons (5.25 grams) kosher salt, divided
- 1 cup (220 grams) firmly packed dark brown sugar
- ½ cup (170 grams) light corn syrup
- ⅓ cup (113 grams) clover honey
- 2 large eggs (100 grams), room temperature
- 1 large egg white (30 grams), room temperature

- 2 tablespoons (26 grams) vanilla extract
- 1 tablespoon (14 grams) unsalted butter, melted
- 1½ cups (141 grams) Sunnyland Farms Raw Georgia Pecan Halves
- ¼ cup (43 grams) plus 1 tablespoon (11 grams) 46% cacao semisweet chocolate baking chips, divided
- Fresh whipped cream, to serve
- Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Spray a 9-inch fluted removable-bottom round tart pan with baking spray with flour.
2. In the work bowl of a food processor, combine 1½ cups (156 grams) flour, cold butter, confectioners' sugar, chopped pecans, and ½ teaspoon (1.5 grams) kosher salt. Pulse until mixture forms large clumps and holds together when pinched between fingers. Press mixture into bottom and up sides of prepared pan. Freeze for 15 minutes.
3. Top crust with a piece of parchment paper, letting ends extend over edges of pan; add pie weights.
4. Bake on center rack of oven until edges are lightly golden, 15 to 18 minutes. Let cool on a wire rack for 10 minutes. Carefully remove parchment and weights; bake until bottom of crust is dry and set, 5 to 8 minutes more. Let cool completely on a wire rack.
5. In a medium bowl, whisk together brown sugar, remaining 3 tablespoons (24 grams) flour, and remaining 1½ teaspoons (3.75 grams) kosher salt until well combined. Beat in corn syrup, honey, eggs, egg white, vanilla, and melted butter. Scatter pecan halves and ¼ cup (43 grams) chocolate chips in prepared crust; pour sugar mixture over pecans and chocolate. Sprinkle with remaining 1 tablespoon (11 grams) chocolate chips, gently patting into filling.
6. Bake until crust is golden brown, filling is set, and an instant-read thermometer inserted in center registers 200°F (93°C), about 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool completely on a wire rack. Serve with whipped cream. Garnish with sea salt, if desired.



Sunnyland Farms



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FROM SCRATCH®

January | February 2020

Volume 6, Issue 1

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FROM SCRATCH™

ARTISAN RECIPES FOR THE HOME BAKER

With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. Featuring every baked good from the fourth year of *Bake from Scratch* from towering layer cakes such as Tiramisu layer cake with coffee ganache and our Rum Swizzle cake with orange buttercream to simple stir-together cookies, brownies and bars. This cookbook offers a little something for every kind of baker, from novice to expert. Try your hand at classic quick breads like Blueberry Muffin Loafs, Triple Vanilla Scones or Pecan Shortcakes then venture into new territory with yeast bread specialties such as Pain de Mie or Hawaiian Buns with Honey Citrus Glaze.



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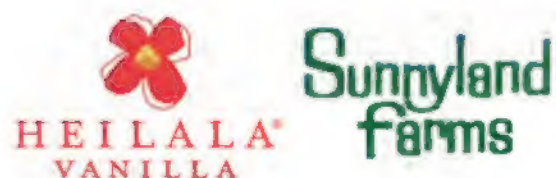
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All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

The below products are partners of *Bake from Scratch* magazine and used exclusively in all of our recipes.



Brian at San Francisco Cooking School



Cake-decorating class with
Frank Barron in Paris



Looking at the banks of the Seine River
from La Cuisine in Paris

OUR FIRST ISSUE OF 2020 IS HERE!

I can't think of a sweeter way to ring in the new decade than with an issue loaded with baking inspiration.

As winter sets in, we all need some baked-from-scratch comfort to warm our souls. It's the height of Meyer lemon season, and this flavor-packed citrus is my favorite way of brightening up my baking. You don't want to miss the Meyer lemon magic we're whipping up (page 43). Make the most of a chilly weekend in and try your hand at our all-American Yeasted Doughnuts with Vanilla Bean Icing (page 61), or share a moment with that special someone over our decadent Dark Chocolate Lava Cakes made for two (page 74).

With the new year, we're introducing some epic new columns! Turn to our *Hot from the Oven* column (page 19) to stay in the loop on everything happening in the baking world, from can't-miss events and bakery openings to hot product releases. We've got your weeknight cravings covered with our *Weeknight Baking* column (page 111), featuring decadent recipes guaranteed to come together in under two hours. We're kicking it off with one of my personal favorite recipes: classic Peanut Butter Cookies that are sure to keep your oven preheated. Finally, it's high time we pay tribute to the talented home bakers who bring our recipes to life in their own kitchens. Our first-ever *Baker Spotlight* (page 23) is none other than @brosthatbundt, the Instagram superfans who've formed a Bundt-baking community around our Nordic Ware Bundt of the Month Club.

Speaking of building communities, even as I'm excited to bake all these new recipes in 2020, I look back on 2019 as the year of bringing people together through our baking retreats. From our bread-baking retreat in San Francisco, California, to our Alaska baking retreat at Tutka Bay Lodge, our dream baking tour of France, and our return to San Francisco for a holiday baking extravaganza, these trips weren't just an opportunity to sharpen our baking skills—they're where we forged lasting relationships through our shared passion for baking. Not only did I get even closer to my beloved aunt and uncle



Dinner with a view on the main deck at Tutka Bay Lodge



Brian and his uncle Lane at Tutka Bay Lodge



Dinner at The Cook's Atelier in Beaune



Bakers show off their handmade loaves at San Francisco Cooking School.

who attended some of the retreats with us, I also got to know our readers like never before and developed deep friendships with each of our attendees.

Part of what made our retreats so special is that we partnered with baking experts around the world to offer our participants a top-tier baking education you won't find anywhere else. James Beard Award-winning Nicole Plue at San Francisco Cooking School taught us how to make perfect bagels every time, and award-winning chefs Mandy and Kirsten Dixon at Tutka Bay Lodge shared what baking in America's last frontier really looks like (I haven't stopped dreaming about the berry jam wreath bread we made)—not to mention our macaron class hosted by the French pastry chefs at La Cuisine cooking school in Paris and our Burgundian baking class led by Marjorie Taylor and Kendall Smith Francini at The Cook's Atelier. We also took a cake decorating class with American expat Frank Barron and his friend Jennifer Drew. We even spent time with baking icons—including Dorie Greenspan in her “heart home” of Paris. (For more on Dorie's “heart home,” be sure to check out our chat with her on our podcast, *The Crumb!*)



After each class at The Cook's Atelier, bakers enjoy lunch together.



Market tour in Beaune



Bakers learn how to make steamed cakes in Alaska.



Berry jam wreath bread baked at Tutka Bay Lodge



Brian and his aunt and uncle board a flight to Tutka Bay Lodge



Brian and Dorie Greenspan
at Mokonuts in Paris



Bread bakery tour in Paris with author Lindsey Tramuta

When I planned our baking retreats, I knew I wanted them to be about so much more than classroom learning. That's why we took to the streets in each destination for exclusive tours and visited with the owners and bakers at world-renowned bakeries. We learned how to shop for ingredients at a bustling French market in Burgundy, had a taste of San Francisco's best pastries on a tour led by Jenn Yee, and got the lowdown on Paris's bread revolution with Lindsey Tramuta. Even for those of us who've traveled to these destinations in the past, we got to know their unique baking cultures like never before.

Our retreats couldn't have been possible without our amazing sponsors, Président and Red Star. At *Bake from Scratch*, we truly believe in our sponsors' products. I bake with them every week, and we use them in all of the recipes that come out of our test kitchen. I was honored to show our participants firsthand how they enhance the home baking experience.

These retreats aren't just a place where you learn baking skills; they're the setting where unbreakable bonds are formed. I've made lifelong friends through these retreats—hardly a day goes by when I'm not in touch with the people I've met—and I know that our alums are just as close with each other.

Here's to 2020, and all the #bakecation adventures we have in store.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief



Brian, Jennifer Drew, and Frank Barron take a break from cake decorating.



Exploring the beautiful shoreline of Alaska's Halibut Cove during an early evening boat ride to dinner



Madeleines and coffee at The Cook's Atelier

WANT TO ATTEND A 2020 BAKING RETREAT? Visit bakefromscratch.com for all upcoming retreat details. While you're on our website, be sure to subscribe to our newsletter, Preheat, and be the first to get all our upcoming event and retreat announcements. Email me at bakefromscratch@hoffmanmedia.com to offer your suggestions on where we should go next!

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NICOLE DU BOIS
RECIPE DEVELOPMENT BY
LAURA CRANDALL
STYLING BY
MARY BETH JONES
FOOD STYLING BY
KELLIE GERBER KELLEY



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Photography courtesy of La Tarte
Tropézienne.

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Top photo courtesy of Garcia Nevett-
Chocolatier de Miami. Middle photo

courtesy of La Châtelaine Chocolat
Co. Bottom photo courtesy of
Delysia Chocolatier.

Baker Spotlight: Bros that Bundt
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Photography courtesy of
@brosthatbundt.

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Meyer lemons from Sunkist.

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HEILALA COFFEE CAKE WITH STREUSEL TOPPING

Erin Clarkson of the blog *Cloudy Kitchen*, a Kiwi expat living and baking in New York City, knew she wanted to take on a classic New York treat: the coffee cake. Her version is a perfectly dense chocolate chip coffee cake with a little tang from yogurt, topped with a generous amount of streusel using Heilala Vanilla Sugar for a delightful crunch. The Heilala Cocoa Vanilla Extract ties all the flavors together perfectly.



Makes 1 (9 inch) cake

Recipe by Erin Clarkson of *Cloudy Kitchen*

Cocoa vanilla extract streusel topping:

- $\frac{1}{2}$ cup (100 grams) Heilala Vanilla Sugar
- $\frac{1}{2}$ cup plus 2 tablespoons (100 grams) firmly packed light or dark brown sugar
- 2 cups (250 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $1\frac{1}{2}$ teaspoons (6 grams) Heilala Cocoa Vanilla Extract
- $\frac{3}{4}$ cup (150 grams) unsalted butter, melted and cooled slightly

Chocolate chip coffee cake:

- $\frac{1}{2}$ cup (115 grams) unsalted butter, room temperature
- $\frac{3}{4}$ cup (150 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- $1\frac{1}{2}$ teaspoons (6 grams) Heilala Cocoa Vanilla Extract
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder

- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{3}{4}$ cup plus $\frac{1}{4}$ cup (220 grams) Greek yogurt or sour cream, room temperature
- $\frac{3}{4}$ cup plus 1 tablespoon (120 grams) chopped 74% cacao dark chocolate

1. For streusel: In a medium bowl, whisk together Heilala Vanilla Sugar, brown sugar, flour, and salt. Add the Heilala Cocoa Vanilla Extract and the melted butter, and stir with a spatula until clumps form. Set aside.
2. Preheat the oven to 325°F (165°C). Grease a 9-inch square baking pan, and line it with parchment paper.
3. For cake: In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar together on high speed until light and fluffy, about 3 to 5 minutes. Add the egg and Heilala Cocoa Vanilla Extract and mix to combine.
4. In a medium bowl, sift together the flour, baking powder, and salt. With the mixer on low, add about a third of the flour mixture, followed by half of the yogurt and another third of the

flour and then the rest of the yogurt, followed by the remainder of the flour. Mix on low until almost combined—you want to see some flour remaining in the bowl.

5. Remove the bowl from the mixer and add in the chopped chocolate. Finish mixing the cake batter by hand to finish off the mixing process and incorporate the chocolate. Transfer the cake batter in a few large dollops to the prepared pan, and smooth it down with an offset spatula.

6. Sprinkle the prepared streusel evenly over the surface of the cake, breaking up any large clumps with your fingers, and pressing down lightly to help adhere.

7. Bake the coffee cake for 50 minutes to an hour, or until a instant read thermometer inserted into the center of cake reads 190°F (93°C).

8. Allow to cool in the pan before slicing into squares. Store leftovers in an airtight container at room temperature.

Photo by Erin Clarkson

VANILLA ON A MISSION

Women-led, Heilala Vanilla started as an aid project in the Kingdom of Tonga after a cyclone devastated the chain of islands in 2002. CEO & cofounder Jennifer Boggiss, along with her father John Ross, were offered a lease on land in the village of Utungake in return for providing employment to the local community.

The father-daughter duo decided to grow vanilla and partnered with a local family to establish a small farm. Heilala is named after the national flower of Tonga, as well as the eldest daughter of the local family.

After becoming the most crowdfunded vanilla project ever in July 2019, Heilala has expanded their product offering with a range of pure vanilla extracts infused with decadent new flavours including coffee, berry, cocoa, pumpkin spice, peppermint, and oak. With increased demand for Heilala's products, the company has planted an additional 100 acres of vanilla, and aims to employ 150 people, most of them women, by 2025.

Unlike most farm work, which can involve physical labor, the delicate and patient work of growing, pollinating, harvesting, curing and drying vanilla by hand is well suited to women. As a result, there is an instilled sense of purpose and pride, which has a powerful effect on their independence, families, economic growth and the well-being of their communities.

The transparency of Heilala's supply chain — along with the product's consistent quality has made the company a favorite among bakers and chefs who want to know where their ingredients come from and that they are sustainably and responsibly sourced.



↑ From Left to Right, Left: Each woman can pollinate 1,000 delicate vanilla orchards in one day; Middle: A lot of love and care is given to each and every vanilla bean to ensure the flavor compounds develop; Right: Heilala aims to employ an additional 150 people, by 2025.



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GET READY FOR 2020

2020 IS A BIG YEAR FOR THE BAKING WORLD, AND THIS COLUMN HAS ALL YOU NEED TO STAY IN THE LOOP ON CURRENT NEWS AND EPIC EVENTS GOING DOWN. FROM GROUNDBREAKING BAKERY OPENINGS TO HOT NEW PRODUCT RELEASES, HERE'S WHAT TO LOOK FOR IN THE NEXT FEW MONTHS.

BAKING NEWS



LA TARTE TROPÉZIENNE OPENS ITS FIRST US LOCATION IN DALLAS, TEXAS

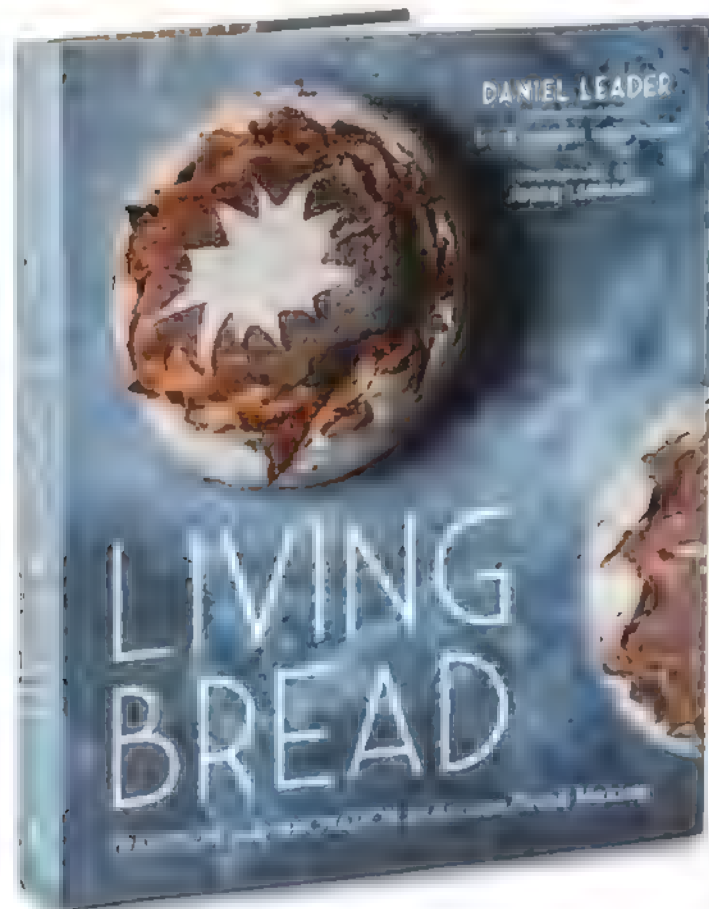
The world-famous bakery where Brigitte Bardot first discovered the tarte Tropicaine while shooting a film in Saint Tropez, France, crossed the pond as we went to press on this issue to open their first North American location in Dallas, Texas. With 28 locations across France, La Tarte Tropicaine is a true culinary institution that serves up authentic Tropicaine as well as pastries inspired by this Riviera staple. Now, thanks to their new location in Dallas, you can get a taste of the famous tarte stateside. The bakery serves up its signature tarts Tropicaine and Baby Trop' (individually sized tarts) in a new way exclusive to the US location: each guest's tarts are made to order by a pastry chef assembling each one behind the counter.

GO THERE

La Tarte Tropicaine
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Dallas, Texas

EXPERIENCE THE SWEET SIDE OF CARNIVAL SEASON

It's Carnival season, or as we like to call it, king cake season. From Epiphany on January 6 to Mardi Gras on February 25 this year, the streets of Louisiana and the Gulf Coast come to life to celebrate, and they take their king cake seriously. New Orleans, Louisiana, even dedicates a festival to this iconic treat. Held in Champions Square on January 26, 2020, the 7th annual King Cake Festival unites more than 20 of New Orleans' finest bakeries, each displaying their unique take on king cake. If you can't make it to Carnival country, you can have a taste of Mardi Gras delivered right to your doorstep thanks to the gourmet food mail-order website goldbelly.com. Try the praline- and strawberry cream cheese-filled king cakes from the iconic Gambino's, a beloved Crescent City institution, as well as Maurice French Pastries' classic New Orleans King Cake with a whole slew of filling options. For galette des rois, the French ancestor of king cake that's also enjoyed during Carnival season, we turn to Poupart Bakery in Lafayette, Louisiana. Visit poupartsbakery.com to order their take on this decadent frangipane-filled pastry. Finally, try your hand at king cake with a recipe for Cinnamon Pecan King Cake (pictured right) at louisianacookin.com/cinnamon-pecan-king-cake from our sister magazine *Louisiana Cookin*.



TRENDING TOME

DANIEL LEADER DEMYSTIFIES ARTISAN BREAD-BAKING IN HIS LATEST COOKBOOK

Award-winning cookbook author and owner of Bread Alone Bakery in New York, Daniel Leader released one of the ultimate reference books on artisan bread-baking, *Living Bread: Tradition and Innovation in Artisan Bread Making* (Avery, 2019). Daniel is known throughout the baking world as one of the pioneers of artisan bread-baking in the United States. *Living Bread* is filled with recipes for crispy baguettes, Italian ciabatta, hearty German rolls, and so much more. Peppered throughout the book are Daniel's invaluable tips for successful bread-baking, as well as profiles of some of the movers and shakers of the bread world. Whether you're a master bread maker or just getting started, this book is a baking bookshelf essential.

amazon.com, \$40

TEST KITCHEN FINDS

GET IT RIGHT, BRUSH IT RIGHT

GiR, one of our favorite kitchen tool brands, is back with their newest product: a Kickstarter-launched pastry brush. We love the Ultimate Basting Brush because it's designed for precision in delicate tasks, like applying egg wash to pastry or getting a glaze in all the right places. Made of premium-grade silicone, these brushes contain two types of bristles: a tapered outer set and a series of zigzagging perforated flaps in the middle to catch generous amounts of liquid—say goodbye to continuous re-application. They're durable, flexible but not floppy, and easy to control with ergonomic, comfortable handles.

gir.co, \$9.95



THE MUST-HAVE TOOL FOR BREADS THAT RISE TO THE OCCASION



Zoë François recommends these Brotforms from Frieling as the ultimate kitchen item for bread with a perfect crust. The Brotform is a traditional bread rising basket from Germany made of wicker with a 100% cotton liner. When used, these give your bread a beautifully ribbed, crunchy crust and a perfect open-crumb structure. Simply let the dough rise in the Brotform and then turn it out onto a baking sheet to bake. The Brotform works double time as the perfect serving basket for your freshly baked breads. Brotforms are available in every shape and size, but we love the 10-inch oval and the 8½-inch round baskets.

frieling.com, 10-inch oval Brotform \$33.95, cotton liner \$11.95; 8½-inch round Brotform \$28.95, cotton liner \$11.95

AUTHENTIC PARISIAN FLAN, NOW IN YOUR KITCHEN

Making one of France's most viral desserts home baker-friendly, Emile Henry has added a new pan to their family: the Deep Flan Dish. We're obsessed with Parisian flan, and this is our go-to product to get perfect results. Emile Henry's stoneware is made from mineral-rich Burgundian clay, which means that the heat distribution is perfectly even. In addition, the dish features a naturally nonstick surface and is freezer-, microwave-, oven-, broiler-, and dishwasher-safe. Available in an assortment of colors, this dish is so beautiful, you can take your flan right from the oven to the table.

emilehenryusa.com, \$40.00



MAY LOVE AND CHOCOLATE COME YOUR WAY

THIS VALENTINE'S DAY, SHOW THAT SPECIAL SOMEONE HOW MUCH YOU CARE WITH AN INDULGENT GIFT FROM THESE TOP-TIER CHOCOLATIER



GARCIA NEVETT-CHOCOLATIER DE MIAMI

Created by Venezuelan sisters Susana and Isabel Garcia Nevett, this Miami, Florida-based chocolatier is known around the world for their fine chocolates crafted with 100% superior Venezuelan cacao and made according to time-honored French techniques. For Valentine's Day, don't miss their signature chocolate hearts filled with an assortment of bonbons, or opt for their ultra-refined Eau de Caramel—a perfume bottle made of chocolate and filled with a rich salted caramel sauce

garcianevett.com, Chocolate Heart, \$39.99; Eau de Caramel, \$18



LA CHÂTELAINES CHOCOLAT CO.

Based out of Bozeman, Montana, Shannon and Wlady Grochowski founded La Châtelaine around their mutual adoration for French chocolate-making. Ever inspired by romance, La Châtelaine's Bisous Box brings a touch of Old-World elegance to Valentine's Day gifting. Not only is each box filled with 16 chocolates, they also come with a love poem by a French poet, hand-selected by Shannon and Wlady for each customer.

chatelainechocolate.com, Bisous Box, \$41.50



DELYSIA CHOCOLATIER

Recognized as one of the top three chocolatiers in the Americas, Delysia Chocolatier is the first chocolatier in the United States to craft truffles with ruby chocolate—the fourth chocolate, discovered by Barry Callebaut in 2017. Handmade in Austin, Texas, this pink-hued specialty comes in pure ruby chocolate truffles, infused with sparkling rosé or spiced with paprika and garam masala.

delysia.com, Ruby Collection Chocolate Truffles, \$30

Bros That Bundt

WE SAT DOWN WITH THE FOUR PHD CHEMISTS BEHIND THE BUNDT CAKE-FUELED INSTAGRAM ACCOUNT @BROSTHATBUNDT (IF YOU AREN'T FOLLOWING THEM, YOU SHOULD BE) TO TALK BAKING, SCIENCE, FRIENDSHIP, AND THE ART OF "BUNDTING"



Last year, *Bake from Scratch* teamed up with Nordic Ware to create the first-ever baking club entirely dedicated to making the Bundt cakes of your dreams. Each month, our resident Bundtologists in the *Bake from Scratch* test kitchen created and delivered an exclusive, unique Bundt recipe directly to members' inboxes. Our editor-in-chief, Brian Hart Hoffman, kicked off the first month of baking with an Instagram post captioned, "Do you even Bundt, bro?" Turns out, a quartet of bakers and bros in arms heeded this call. To experience the Bundt cake fun together, Victoria Oswald, Ethan Hill, Jon Paretsky, and Sam Mann created the Instagram account @brosthatbundt. Soon, these scientists became specialists in a new field: Bundtology. Through all 12 Bundt of the Month Club recipes, the bros baked with us every step of the way. We chatted with the friends about their love of Bundt cake and just how this one-of-a-kind friendship began.





These are some of our favorite photos of the “bros” baking with family and friends, taken from their Instagram account, @brosthatbundt.



February



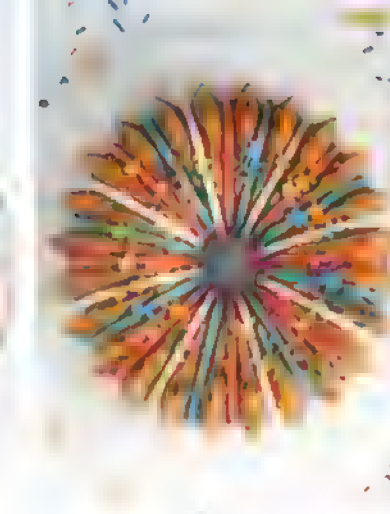
March



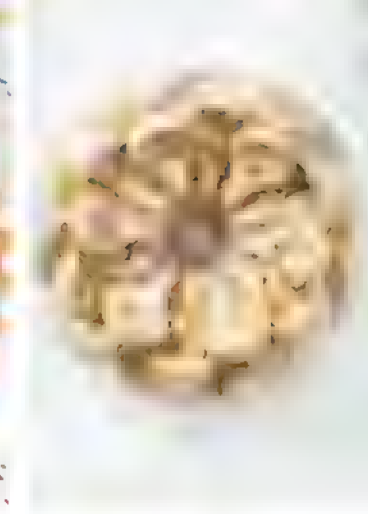
April



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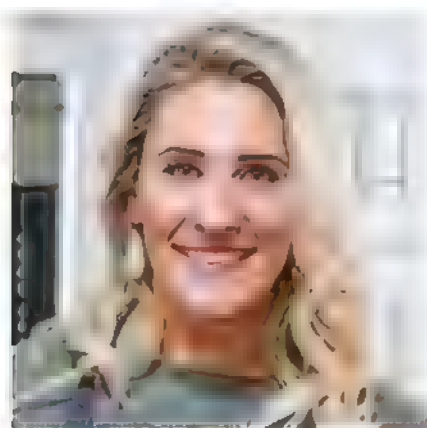


June



July

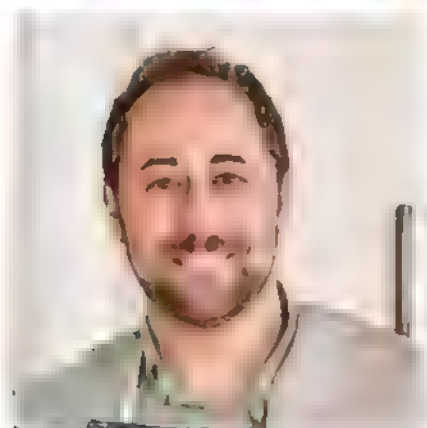
Meet the Bros



Name: Victoria Oswald
Location: San Francisco, California
Profession: Senior Project Management Office Analyst at an IT solutions company
Favorite Bundt of the Month: Apple Pecan Spice Cake with Toffee Glaze
Favorite Nordic Ware Bundt Pan: Magnolia



Name: Ethan Hill
Location: Chicago, Illinois
Profession: Postdoctoral Scholar at the University of Chicago
Favorite Bundt of the Month: Pumpkin Mascarpone Bundt Cake with Mascarpone Glaze
Favorite Bundt Pan: Jubilee



Name: Jon Paretsky
Location: Neenah, Wisconsin
Profession: Research Scientist for Georgia-Pacific
Favorite Bundt of the Month: Apple Pecan Spice Cake with Toffee Glaze
Favorite Bundt Pan: Mini Heritage



Name: Sam Mann
Location: San Francisco, California
Profession: Postdoctoral Fellow at UC San Francisco
Favorite Bundt of the Month: Churro Bundt Cake
Favorite Pan: Heritage

How did this friendship begin?

Jon Paretsky: The four of us met during graduate school at UC Irvine in Southern California, where we worked in the synthetic chemistry lab together. I started working in the lab before the other bros, so for a while, I was known as the resident baker. When Victoria started, she definitely took over that role and challenged all of us to take our baking to another level of perfection, showmanship, and entertainment.

Sam Mann: We spent a significant amount of time in grad school just eating Victoria's baked goods. She'd bake and bring in delicious treats two to three times a week.

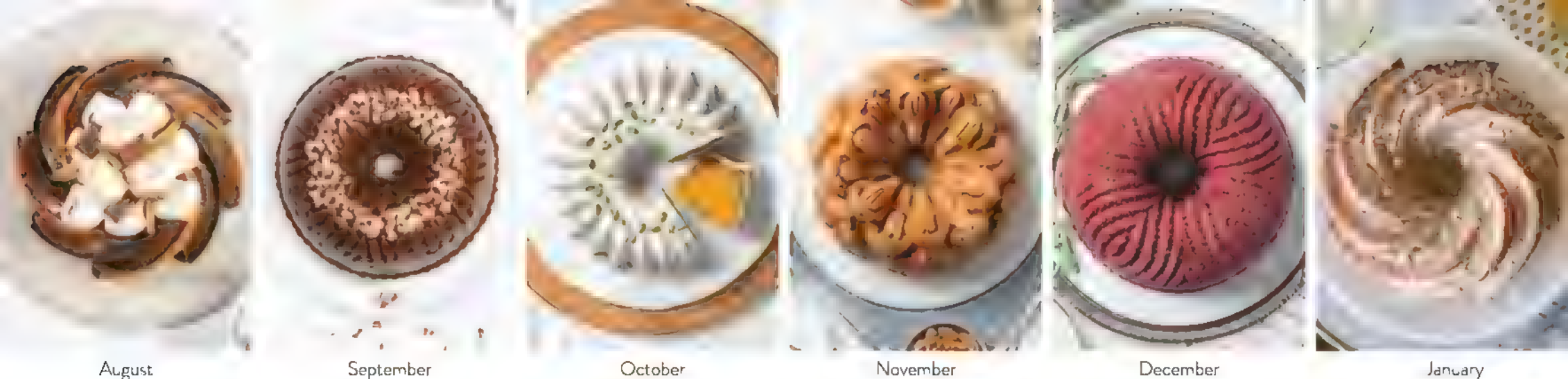
Victoria Oswald: The bro fest began through science, and we bonded over our shared passion for chemistry. For me, grad school provided the creative freedom to express myself not only in the lab but also in the kitchen. I attribute a lot of my growth (in both arenas) very much to the three guys I share the #bundtstagram with. I joined the lab at a time when it was predominantly—frankly, almost exclusively—male, and they took me in as one of the “bros.” They offered me both encouragement and constructive criticism on all the things, always making me feel included and supported.

Why baking?

Jon: We all have scales and measure out our ingredients. It's really similar to the type of lab work we used to do—measuring out a bunch of different ingredients and mixing them together at a certain time, adding a certain temperature in a certain pan. For me, at this point in my life, my work is less in the lab, and more working with people in an office setting, so I don't have that same satisfaction at work anymore as far as physically making things. And it's definitely something where I feel like I can do it at home in my kitchen and still use a lot of those skills that I developed during that time. Now, I just get to make something way more delicious.

Of all the baked goods in the world, why did you decide to bond over Bundt cake?

Ethan Hill: It's not only that the iconic Bundt cake pan's shape itself is unique, but then you have all the varying designs and patterns for the different pans. You can have a very elegant-looking cake without having to go through the effort of frosting or designing something tedious.



August

September

October

November

December

January

How does your Bundt strategy work?

Ethan: When we started, all four of us made the first Bundt of the Month. Over the year, it's progressed to at least three of us making the recipe every month. We all try to make it within that four-week period. The most strategy comes down to the pan. We talk about the pans a lot, more than the recipe, because I think all of us want to make the Bundt cake. Someone will always use the pan that *Bake from Scratch* has designated, but then we go back and forth on what other pans we will use because we want to have a little variety in our photos. Overall, the Bundt of the Month Club has given our crew another way to stay connected and, arguably, has gotten us communicating more than ever since grad school.

Jon: The Bundt of the Month Club has definitely strengthened our camaraderie and been a great way for us to deepen our connection with our fellow bros, either through social media or on the chances we have to get together and bake.

So, who came up with the catchy Instagram account handle?

Sam: When Victoria first had the idea, we were chatting about how we'd become a social media sensation. And then Jon said, "We'd be Bundt bros," and the rest is history.

Has Instagram been an effective platform to share your Bundt cake experience?

Jon: Absolutely. It's really remarkable that the joy we've found in baking together can be shared with so many other people around the world through a social media platform. In the beginning, we joked about becoming a social media sensation, but we largely were doing it for ourselves for our own entertainment. Over the year, we've developed a small fanbase that comments and asks us questions about the recipes and pans.

Victoria: When Brian [Hart Hoffman] commented on our first post of February's Bundt, we were pumped. He's been engaging ever since, and that's been super exciting for us.

Beyond the four founding bros, does your Bundt cake crew involve anyone else?

Jon: It's been a great opportunity for us to bond with our families. My 4-year-old son, Oliver, helps with mixing and reminds me to finish baking

after he goes to bed, and most of the really nice Instagram pics you see, my wife has helped me take. My mom had been reading the magazine for a while, so when Victoria first reached out to me about Bundt of the Month, I had already been keyed into *Bake from Scratch*. My mom's like your classic Midwest baker—she has over 20 Bundt pans—the OG Midwest Bundt baker.

Sam: We consider my mom the resident "bro-mama." Check out our May story to see her baking along with me for that month's recipe.

Jon: I think I can speak for all of us when I say that we have shared the Bundt love with our coworkers and our friends. We have a couple slices of cake, and the rest of it goes into the office, to the neighbors, to the lab, and everyone has really appreciated us doing the Bundt of the Month Club.

Any future happenings we can look forward to?

Sam: Someone actually recently commented on a post and said, "The bros should take on pie!" Whatever baking project we take on next, we will definitely do it "for the 'gram [Instagram]."

Victoria: I hope we continue to convey a bro-clusivity message through our platform, #brossupportingbros #girlscanbrodowntoo, and maybe even get some others jazzed up about Bundting along the way!



Our latest Bundt of the Month is one you'll want to celebrate the New Year and citrus season with. Mimosa-infused and sporting a shimmering look, this Bundt is party-ready. Visit bakefromscratch.com/bundt-of-the-month to join the club and get the recipe delivered to your inbox today! 🍷

HERBED PAIN D'ÉPI

This pain d'épi has all the rich texture and sourdough flavor without the need for a homemade starter thanks to Platinum® Instant Sourdough Yeast from Red Star®, the baker's new gateway to fuss-free sourdough bread.

Makes 2 loaves

- 1½ cups (300 grams) warm water (110°F/43°C to 115°F/46°C), divided**
- 1 (0.63-ounce) package (18 grams) Platinum Instant Sourdough Yeast**
- 4 cups (508 grams) bread flour, divided**
- 2¾ teaspoons (8.25 grams) kosher salt**
- 1 teaspoon (2 grams) garlic powder**
- 1 teaspoon chopped fresh rosemary**
- 1 teaspoon chopped fresh sage**
- 1 teaspoon chopped fresh thyme**
- ½ teaspoon (1 gram) ground black pepper**
- 1½ cups (360 grams) boiling water**
- Herbed olive oil, to serve**

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together ¾ cup (180 grams) warm water and Platinum Instant Sourdough Yeast by hand until dissolved. Add 1½ cups (169 grams) flour, and beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.

2. Add salt, garlic powder, rosemary, sage, thyme, black pepper, remaining 2¾ cups (339 grams) flour, and remaining ½ cup (120 grams) warm water to yeast mixture, and beat at low speed until dough comes together, about 30 seconds. Switch to the dough hook attachment. Beat at low speed for 2 minutes. (Dough will appear rough rather than smooth at this point.)

3. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until smooth and elastic, about 1½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this four times around the bowl.)

4. Turn out dough onto a very lightly floured surface, and divide in half. Gently pat one half into a 9x4-inch rectangle; fold one short side over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal. Turn dough over so it is seam side down. Cover and let stand for 20 minutes. Repeat with remaining half of dough.

5. Line a rimmed baking sheet with parchment paper, letting excess extend slightly over sides of pan. Dust heavily with flour.

6. Gently pat each baguette into an 8x6-inch rectangle, one long side nearest you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 15- to 16-inch log of even thickness, tapering ends slightly. (Logs will shrink afterward.)

7. Place 1 log on prepared pan, seam side down, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. Nestle remaining log on other side of parchment wall, seam side down. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. (Alternatively, cover and refrigerate for 8 hours or overnight. Let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. Shape and bake as directed.)

8. Place a large cast-iron skillet on bottom rack of oven and a rimmed baking sheet on center rack. Preheat oven to 475°F (250°C).

9. Carefully transfer dough logs to a sheet of parchment paper; thoroughly dust tops with flour. Using kitchen scissors, make a quick, clean 45-degree cut about 1½ inches from end of 1 log, cutting about three-fourths of the way through. (Be careful not to cut all the way through dough.) Gently turn dough piece to one side. Make a second cut 1½ inches from first, and gently turn dough piece to opposite side. Repeat until you reach end of log, creating a wheat stalk shape. Repeat procedure with remaining log.

10. Remove preheated pan from oven. Carefully place parchment with dough on pan, and return to oven. Carefully pour 1½ cups boiling water into preheated skillet. (This will create a lot of steam, so wear oven mitts.) Immediately close oven door.

11. Bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), about 15 minutes. Let cool on pan on a wire rack. Serve with herbed olive oil.



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BUTTERSCOTCH COFFEE CAKE

A GEORGIA READER TELLS OF HER AUNT'S HEARTWARMING INSTANT PUDDING COFFEE CAKE, AND WE REIMAGINE IT AS A FROM-SCRATCH TUBE PAN MARVEL DRIZZLED WITH A RICH BUTTERSCOTCH GLAZE

AS TOLD TO LILLIE MERMOUD

Whoever said it's the simple things that matter most in life had it right. There's not much to my Aunt Peg's butterscotch coffee cake except for butter, eggs, sugar, pecans, and vanilla and butterscotch instant puddings, but every time Aunt Peg made this for me when I was a little girl, it was enough to fill me with a warm and comforting feeling. It was a simple stir-together recipe baked in a 13x9-inch pan, but the rich butterscotch flavor and crunchy streusel topping made it unbelievably satisfying.

Neither my parents nor my grandparents baked for my brother and me when we were growing up in Indiana. Only Aunt Peg did, but she lived hours away in Michigan. During school holidays, my mother, grandparents, brother, and I piled into the car to drive to Aunt Peg's for extended visits. As we drove along, I paid little attention to the scenic views. I had only one thing on my mind: Aunt Peg's butterscotch coffee cake. As soon as we'd arrive, Aunt Peg would shuffle us into her kitchen where the cake would be cooling on her table. It always made me feel special that Aunt Peg baked for us when no one else did—it was her way of showing love.

When I got engaged in 1975, Aunt Peg gave me her butterscotch coffee cake recipe for my bridal shower. Of all the recipes I received that day, that's the one I've made the most over the years. I've brought it to family dinners and birthday parties, but these days, I bake it every week and leave it on my front porch. There are a lot of sick and elderly people in my community who're unable to care for themselves, but they know they can come to my porch and grab whatever they need. The coffee cake is always one of the first things to go. I hope it helps those in need feel just as special and comforted as Aunt Peg made me feel all those years ago.

—Myrna Stanczak, Cumming, Georgia



THE REDO

BUTTERSCOTCH COFFEE CAKE

Makes 1 (10-inch) tube cake

This coffee cake gets its tender crumb from a rich Butterscotch Sauce mixed into the batter, and a crunchy pecan streusel inside the cake and baked on top creates an addictive crunch.

- ½ cup (113 grams) unsalted butter, melted**
- 2 cups (440 grams) firmly packed light brown sugar, divided**
- Butterscotch Sauce (recipe follows), divided**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2½ cups (313 grams) all-purpose flour**
- 2¼ teaspoons (11.25 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ¾ cup (180 grams) whole buttermilk**
- 1 cup (113 grams) chopped pecans***
- 2 teaspoons (4 grams) ground cinnamon**

- 1.** Preheat oven to 350°F (180°C). Spray a 10-inch tube pan with baking spray with flour.
- 2.** In a medium bowl, place melted butter. Whisk in 1 cup (220 grams) brown sugar, ¾ cup (180 grams) Butterscotch Sauce, eggs, and vanilla.
- 3.** In another medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to butter mixture, whisking to combine. Whisk in buttermilk just until combined.
- 4.** In a small bowl, stir together pecans, cinnamon, and remaining 1 cup (220 grams) brown sugar.
- 5.** Pour two-thirds of batter (about 745 grams) into prepared pan, smoothing with an offset spatula. Sprinkle with half of pecan mixture. Top with remaining batter (about 373 grams), smoothing with an offset spatula. Sprinkle with remaining pecan mixture.
- 6.** Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes, covering with foil after 30 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Remove from pan, and drizzle with remaining Butterscotch Sauce. Serve warm or at room temperature.

**We used Sunnyland Farms Raw Georgia Pecans Halves.*

BUTTERSCOTCH SAUCE

Makes 2 cups

- ½ cup (113 grams) unsalted butter**
- 1 teaspoon (6 grams) vanilla bean paste**
- 1 cup (220 grams) firmly packed light brown sugar**
- ¼ teaspoon kosher salt**
- 1 cup (240 grams) heavy whipping cream**

1. In a small saucepan, melt butter over medium heat. Whisk in vanilla bean paste, brown sugar, and salt until dissolved. Add cream, and bring to a boil. Cook for 3 minutes. Transfer to a small bowl, and let cool to room temperature.

Note: Butterscotch Sauce can be made ahead of time and stored in the refrigerator. Just let it come to room temperature before making the cake or serving. (Alternatively, you can microwave it on high in 10-second intervals, stirring between each, until warm and fluid.) ▢



WARM APPLE GALETTE WITH SPICED TOFFEE DRIZZLE

Cozy up to this warmly spiced apple galette inspired by the simplicity and elegance of French home baking. A premium butter with a high fat content, Président® butter lends the crust irresistible flakiness and a tempting golden color.

Makes 8 servings

- 1½ cups (188 grams) all-purpose flour**
- ⅓ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- 1 teaspoon (2 grams) ground ginger**
- 1 teaspoon (2.25 grams) kosher salt, divided**
- 10 tablespoons (140 grams) cold Président® unsalted butter, cubed**
- 3 tablespoons (45 grams) ice water**
- ½ teaspoon (1 gram) ground cinnamon**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground allspice**
- 6 cups (534 grams) thinly sliced Honeycrisp apples (about 1½ pounds whole medium apples)**
- 1 teaspoon (5 grams) apple cider vinegar**
- ½ teaspoon orange zest**
- ½ teaspoon (2 grams) vanilla extract**
- 1 large egg white (30 grams), lightly beaten**
- Sparkling sugar, for sprinkling**
- Spiced Toffee Drizzle (recipe follows)**

- 1.** In the work bowl of a food processor, combine flour, 2 tablespoons (24 grams) granulated sugar, ginger, and ¾ teaspoon (2.25 grams) salt. Pulse until combined, about 3 pulses. Add cold butter; pulse until mixture is crumbly. Add 3 tablespoons (45 grams) ice water; pulse until mixture forms large clumps. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap in plastic wrap; refrigerate for 1 hour.
- 2.** Preheat oven to 400°F (200°C). Line a light-colored rimmed baking sheet with parchment paper.
- 3.** In a large bowl, whisk together cinnamon, nutmeg, allspice, remaining ⅓ cup (67 grams) granulated sugar, and remaining ¼ teaspoon salt. Add apples, vinegar, orange zest, and vanilla; stir until well combined.
- 4.** Let dough stand at room temperature until slightly softened, 10 to 15 minutes. On a lightly

floured surface, roll dough into a 12-inch round (about ⅛ inch thick); transfer to prepared pan. Arrange apples in center of dough as desired, leaving a 1½- to 2-inch border; drizzle with any liquid left in bowl. Gently fold and pleat dough edges over filling, leaving apples exposed in center. Brush dough with egg white; sprinkle with sparkling sugar.

5. Bake until crust is golden brown, filling is bubbly, and apples are tender, 35 to 40 minutes, loosely covering apples with foil to prevent excess browning, if necessary. Let cool on pan for 20 minutes. Top with Spiced Toffee Drizzle, and serve warm.

SPICED TOFFEE DRIZZLE

Makes ¾ cup

- ½ cup (110 grams) firmly packed dark brown sugar**
- ½ cup (113 grams) dark corn syrup**
- 2½ tablespoons (37.5 grams) heavy whipping cream**

- 2 tablespoons (28 grams) Président® unsalted butter, cubed**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon ground cinnamon**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground allspice**
- ½ teaspoon (2 grams) vanilla extract**

1. In a medium saucepan, combine brown sugar, corn syrup, cream, butter, salt, cinnamon, nutmeg, and allspice. Bring to a boil over medium-high heat; cook, stirring constantly, for 2 minutes. Remove from heat, and whisk in vanilla. Transfer to a medium heatproof bowl; let cool for at least 20 minutes before using.

Note: If Spiced Toffee Drizzle begins to harden, microwave on high in 10-second intervals, stirring between each, until melted and smooth.





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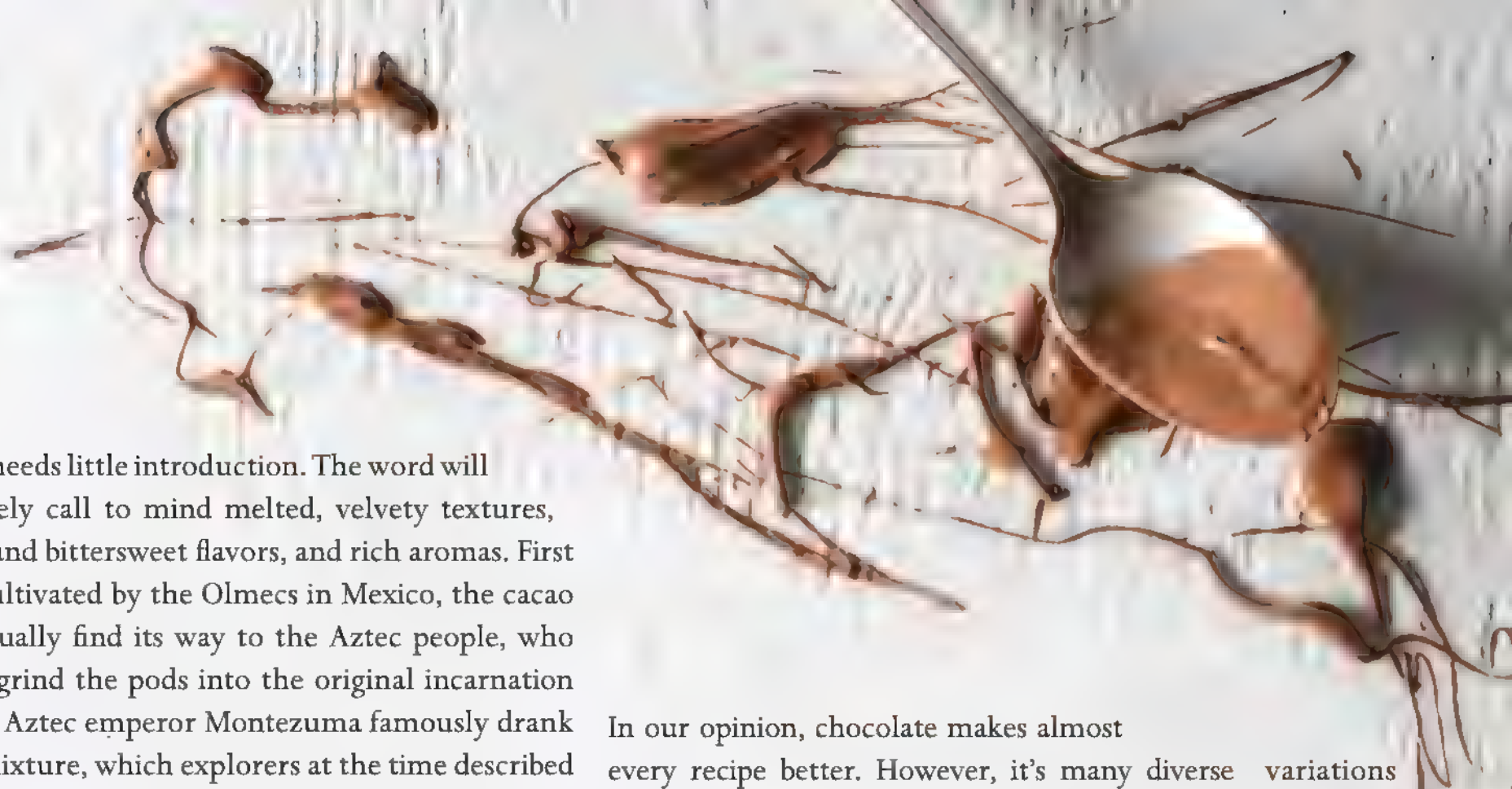
from the pantry

CHOCOLATE

FROM DARK TO MILK TO SEMISWEET, CHOCOLATE IS A BAKER'S
MOST PRECIOUS RESOURCE FOR CREATING INSTANT DECADENCE

BY KYLE GRACE MILLS

PHOTOGRAPHY BY WILLIAM DICKEY / STYLING BY COURTNI BODIFORD



Chocolate needs little introduction. The word will immediately call to mind melted, velvety textures, complex and bittersweet flavors, and rich aromas. First discovered and cultivated by the Olmecs in Mexico, the cacao tree would eventually find its way to the Aztec people, who would roast and grind the pods into the original incarnation of chocolate. The Aztec emperor Montezuma famously drank the thick cocoa mixture, which explorers at the time described as bitter but refreshing. It continued to be consumed as a drink for many centuries after, becoming wildly popular in Europe in the 1600s. Chocolate only transformed into the confection we know today with the help of Dutchman Conrad van Houten's invention of a superior cocoa press in 1828, which extracted both the cocoa powder and cocoa butter. It's a sophisticated sweet that requires some thoughtful handling if you're going to make the most of it in your baking.

First, a little on how this ingredient goes from bean to bar. The journey begins on cacao-harvesting plantations, the largest of which are found in Ivory Coast and Ghana. After the cacao beans and pulp are removed from their shells, they're fermented for two to eight days and then dried completely. From there, the beans are shipped to the chocolate- and cocoa-producing factories, where they'll be roasted, broken into nibs, and then ground and refined to create chocolate liquor. Chocolate liquor is a thick liquid, the result of pulverized cacao nibs releasing their precious, fatty cocoa butter and mixing with fine cocoa granules. This chocolate liquor then meets a fork in the road: it can be pressed into a cocoa cake, removing all cocoa butter, to become powdered cocoa, or it can begin the refinement process to be turned into chocolate.

To make chocolate, chocolate liquor, milk solids, and sugar go through the process of conching—a refining step where a machine called a conche rubs and grinds the ingredients together until they become smooth and homogenous. What goes into the conche decides what kind of chocolate will be created. For example, milk chocolate receives lactose, butterfat, and milk proteins. By the end of conching, which can take up to 36 hours, all that's left is for the newly formed chocolate to cool down and solidify.

In our opinion, chocolate makes almost every recipe better. However, it's many diverse variations and types can make it tricky to know which bar to grab. Unsweetened, bittersweet, semisweet, dark chocolate, milk chocolate—what's in a name? First, unsweetened chocolate is often sold in blocks and sometimes called “baker's chocolate,” a crumbly, extremely bitter chocolate made to be melted down and added to batters or transformed into a ganache you'll sweeten yourself. Semisweet, bittersweet, and dark can tread the same territory, depending on how lax the chocolate company feels about cacao percentages. As a general rule, though, semisweet will contain 60% cacao, bittersweet will be in the low 70% range, and dark will lurk in the 70% and up tiers. Bittersweet and semisweet are regularly interchangeable in recipes, but know that dark chocolate will always yield the most intense, bitter flavor. Many mass-scale chocolate manufacturers will slap a term like bittersweet, dark, and semisweet on chocolate without giving a cacao percentage for you to go by. For the most precise baking, use the chocolate brands that specifically show the cacao percentage on the packaging. Milk chocolate is all about a lower-percentage-cacao chocolate getting the creamy blessing of lactose and milk solids during the conching process. It is smoother and sweeter than any other type of chocolate, and if a recipe calls for it specifically, it's best you not stray from directions.

Then there's the white chocolate elephant in the room. For many years, white chocolate has been considered a misnomer, considering that it has only cocoa butter. This would qualify it as a confection rather than a chocolate. But the term is regulated, just like regular chocolate: it has to contain at least 20% cocoa butter and 14% milk solids to be called white chocolate. In recent years, caramelized white chocolate has

risen to prominence. It's one of the tasty quirks of white chocolate that you can roast it in the oven, producing a new, caramelized creation. (Find out how to make your own at bakefromscratch.com/caramelized-white-chocolate.)

Beyond the types of chocolate, you need to know how chocolate behaves in baking, as opposed to cocoa powder. In cake batter, melted chocolate stirred into the batter will make a very different cake than a cocoa powder-based cake. Cakes with melted chocolate in the batter will be more temperature-sensitive, with the cocoa solids hardening up in the refrigerator and creating a drier-crumbed cake. So, if you're storing a cake with this kind of makeup in the refrigerator, make sure to let it come to room temperature before slicing. Cocoa and chocolate also have differing effects for brownies. Cocoa brownies will have a chewy crumb, whereas brownies made with melted chocolate will be densely fudgy. It all has to do with the cocoa butter in chocolate, which acts much like regular butter does in baking. Like any fat, cocoa butter makes the texture smoother and creamier. Meanwhile, cocoa powder can create very dry baked goods because it absorbs moisture and has no cocoa butter.

Chocolate has a beloved place in cookie dough, particularly the classic chocolate chip cookie. But there's been much debate about whether chips, chunks, wafers, or chopped chocolate make for the best chocolate-loaded cookie. Both Dorie Greenspan and David Lebovitz like chopping chocolate off the block for their cookies. The chopped chocolate is easily distributed within the cookie and is more likely to create melted pockets within. For old-school bakers, a chocolate chip cookie needs a chocolate chip. Many of these chips have chemical stabilizers in them to help them hold their shape in the high oven heat.

But for today's bakers, perhaps no chocolate is more preferred than the wafer or *fèves*. Larger in size than the chip or chunk and with fewer chemical stabilizers, *fèves* ("little trinkets" in French) are oval chocolate pieces, preferred by the likes of Jacques Torré for his perfect chocolate chip cookie. Valrhona is the most famous purveyor of *fèves*, creating a whole line that runs from blond to dark chocolate. In the same realm are chocolate wafers, which are slightly larger than chips and spread out in a flatter disk shape because of an extra boost of cocoa butter. British baking blogger Edd Kimber prefers them for his chocolate chip cookie recipe because wafers make delicate pools of chocolate in the landscape of his baked cookies. Guittard sells high-quality wafers.

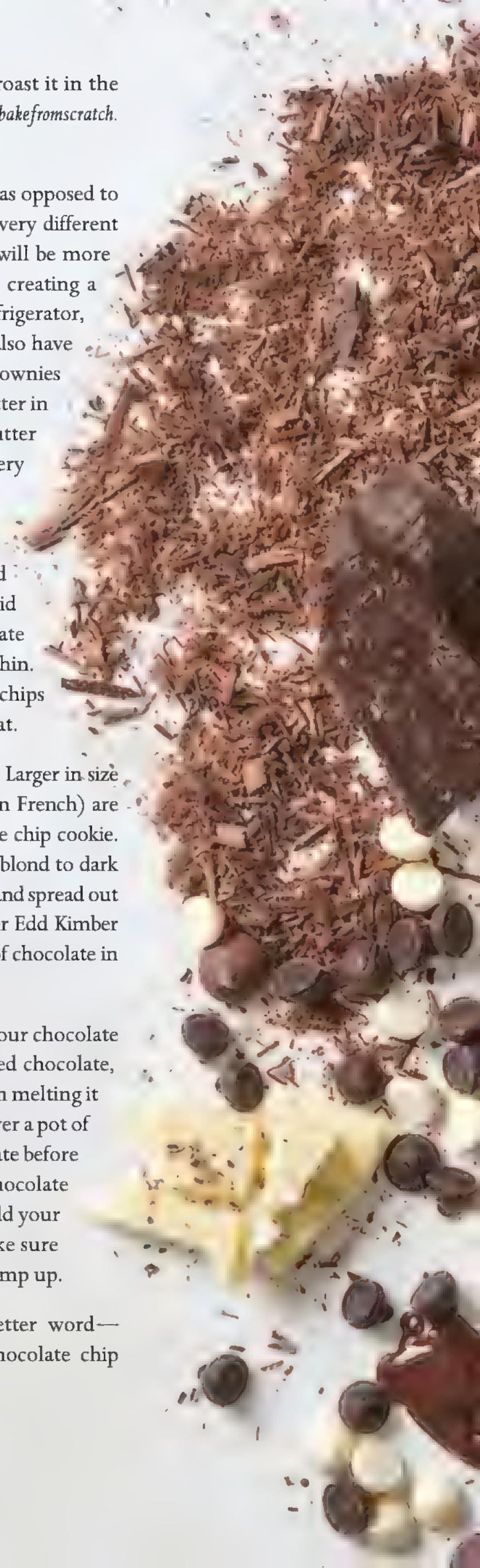
Chocolate can make or break your frosting—literally. You'll need to properly melt your chocolate before transforming it into whipped chocolate buttercream or silky ganache. Melted chocolate, when introduced to water or heated too much and/or too quickly, can seize up. When melting it on the stove, it's best to use the double boiler method, in which chocolate is melted over a pot of simmering water and not exposed to direct heat. Also, chop or break up your chocolate before melting so it receives heat evenly. Another good technique is to microwave your chocolate on high in 30-second intervals, stirring between each, until smooth. When you do add your melted chocolate to your next ingredient, say butter or heavy whipping cream, make sure the ingredient is room temperature. Cold ingredients will cause the chocolate to clump up.

Baking with chocolate can be a finnick, frustrating, and—for a lack of a better word—temperamental business. But after one bite of that still-warm-from-the-oven chocolate chip cookie, you'll know it's worth it.

BAKE WITH CHOCOLATE In this issue, don't miss:

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Chocolate-Glazed Baked Cake Doughnuts, page 59

Chocolate cakes, starting on page 67
Brooklyn Blackout Cake, page 107





bakery profile

COFFEE CAKE 4
SNACKING CAKE 3.50

BAGUETTE 3.50
DAILY LOAF 6
COUNTRY LOAF 4
COUNTRY SOURDOUGH LOAF 6
MULTIGRAIN LOAF 6
BENNE BUTTER BRIOCHE LOAF 6

CORNBREAD
QUICK BREAD
BUTTERMILK PANCAKES

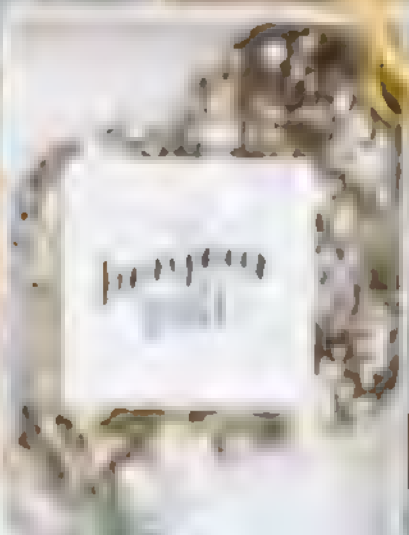
WHITE ZOMBIE 4.50 CHARDONNAY SAFRICA 9/34
JUICINESS IPA 4.50 SAUV BLANC KWI 9/34
BIG OH IPA 4.50 ROSE FRANCE 8/30
SUN CROWN LAGER PROSECCO ITALY 8/34
BOLD ROCK 4
BABE ROSE 6 MILKS
PINOT GRIGIO SODAS
JUICES
TEAVANA
WATERS



dark chocolate
earthquake
3 Tbsp 1/2
cookie

cinnamon

chocolate & vanilla
muffins
C



banan
bun
rice kugel

ham & cheese
buns

SWEET DREAMS

HOW SELF-TAUGHT BAKER JUSTIN BURKE-SAMSON IS RISING TO THE TOP OF THE BAKING WORLD THROUGH HIS THRIVING BAKERY IN DAVIDSON, NORTH CAROLINA

BY LILLIE MERMOUD

PHOTOGRAPHY COURTESY OF BONJOUR Y'ALL BAKERY

It's barely 7 o'clock on a Saturday morning, and historic Main Street in the small town of Davidson, North Carolina, is already buzzing with activity. It's peppered with boutiques, restaurants, and bookstores, but the crowd rushes toward Bonjour Y'all Bakery, the Southern-meets-French bakery Justin Burke-Samson opened in August 2019. By and large, customers line up for the famous cruffin, a flaky croissant rolled in cinnamon sugar and baked in a muffin tin. This pastry is such a sensation that within 45 minutes of opening, they're sold out. Even after the cruffin craze is over, the bakery stays just as busy throughout the day, resulting in a total sellout of almost every baked good. Needless to say, Justin and his bakery are a roaring success. It's been a long time coming, even if he didn't know how his life would play out.

Justin's story has unfolded much like the meandering course of a stream: beginning far from where it ends up, sometimes deviating from its path, but ultimately ending up right where it belongs. Justin grew up with his North Carolina-born mother and grandmother in Southern California's desert landscape. Justin's childhood was imbued with Southern hospitality and a love of down-home comfort food. "I can't remember a time when I wasn't in the kitchen with my grandmother baking," he says. "We'd make simple recipes like one-layer cakes and quick breads. That's where I fell in love with baking."

Baking has been at the core of who Justin is ever since, but he thought of it as a personal, not professional, piece of his life. Upon turning 18, he moved away from his small hometown in California to attend college in Boston, Massachusetts. While Justin considered culinary school, he ended up studying foreign policy and politics instead. "I've always wanted to have a job that allowed me to make a difference in the world," Justin shares. "I was a big political junkie at the time, and [foreign policy] seemed like the best way to achieve my goals."





GO THERE

Bonjour Y'all Bakery
107 N. Main St.
Davidson, North Carolina





You could say Justin double-majored in political science as well as pastry-making, as every scrap of his free time was devoted to perfecting his baking skills. He put himself through school by washing dishes and waiting tables in restaurants around Boston—never straying far from the kitchen, where pastry chefs were preparing internationally inspired desserts like *bombolini* and chocolate mousse. “Coming from a small town, I’d never seen baking like that before,” Justin says. Obsessed with replicating what he saw them make, Justin studied each step of a recipe before going home and trying to make the same dessert himself. The next day, he’d bring what he made to work and have the pastry chefs critique it until he got it right.

Upon graduation, Justin worked as the development director for a nonprofit in Boston and was training as a peacemaker for the United Nations. In 2014, just a month away from leaving Boston to move to Brussels, Belgium, Justin dropped everything to pursue baking full-time. “At the time, my ex-husband

and I were putting money aside to raise a child, so I was selling baked goods online as a side gig,” Justin says. “One day he said to me, ‘Why don’t you do this full-time?’ I loved baking so much that I decided to take a chance.”

Justin got his start doing pop-ups in restaurants around Boston while washing dishes at The Salty Pig. It was taxing work, not only because of the inconsistent hours but also because Justin came head-to-head with the homophobia that runs rampant in kitchens across the restaurant industry. Having been on the team that helped enact same-sex marriage in Massachusetts, this is an issue that is especially close to Justin’s heart. His experiences almost led him to give up on his dream of becoming a pastry chef, but he persevered. From that point on, Justin was determined to open his own bakery that would create a safe and inclusive environment for his employees. He worked tirelessly to make that dream come true.



Unknowingly, Justin made a huge stride toward this goal when he relocated to Davidson in 2015. Shortly after moving, he took a position as service manager at Kindred, recognized as one of North Carolina's best restaurants. In mid-2016, Justin was promoted to executive pastry chef and played a crucial role in opening Kindred's sister brand, Hello, Sailor, in December 2017. Justin made a name for himself on a national level through globally inspired desserts, like his iconic milk bread, at Kindred and nostalgia-inducing Southern sweets, like his signature homemade pastry tarts and seasonal upside-down cakes, at Hello, Sailor. Brimming with confidence and armed with a mind for business and the unbound creativity necessary to think up epic new recipes, Justin became a pastry chef triple threat.

In the summer of 2019, Justin made his dream a reality. When Gâteau on Main, a bakery located in a charming historic house just down the street from Kindred, experienced financial difficulties, the owner offered to partner with Justin and let him take over the bakery. This was the opportunity Justin had been waiting for his entire life. "I didn't have to think about it," he says. "Everything about this offer felt right." Bonjour Y'all Bakery was born.

Decorated with the laid-back feel of a contemporary Parisian café, Bonjour Y'all serves up recipes inspired by French pâtisserie but infused with the down-home comfort cooking of the South. You'll find sweet tea-flavored macarons, sticky pecan rolls made with Justin's signature benne butter brioche dough, and, of course, cruffins. The bread baskets behind the counter are full of classics like baguettes and country sourdough boules, but Justin and his team also turn out small batches of pimienta cheese-stuffed loaves, fluffy buttermilk biscuits, and even cornbread.

Beyond offering top-tier baked goods, Justin is using Bonjour Y'all as a way of giving back to Davidson. Since day one, Justin has also dedicated a portion of the proceeds from the bakery's rainbow cake to help fund local LGBTQ organizations, and he's sponsoring a career placement program for LGBTQ members of the community. In such a short time, Justin has already had so much success that they've been able to make donations to their chosen organizations, and they already have two students who've joined the bakery for the career placement program. "I wanted to foster a work environment where my employees feel safe and accepted," Justin says. "It's a small impact, but I hope that what I'm doing is putting some good out into the world."

Through Bonjour Y'all, Justin has united his passion for baking and his desire to make a difference. Now, it's also the sweet setting in which he's raising his son, Jasper. "One of the lessons I learned about life is that things don't always work out the way you think they will," he shares. "Instead, they have a way of happening in an even greater way than you thought possible." Justin still doesn't know what's around the corner, but if he had to guess, with his son in his arms and a batch of cruffins in the oven, it will only get better from here.



TAHINI BRIOCHE

Makes 2 (9x5-inch) loaves

Recipe by Justin Burke-Samson

One of Justin Burke-Samson's signature recipes, inspired by his time at Kindred in Davidson, North Carolina, this pillowy brioche gets rich and nutty notes from tahini swirled into the dough.

- ¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- 2¼ teaspoons (7 grams) active dry yeast**
- ¼ cup (50 grams) plus ½ teaspoon (2 grams) granulated sugar, divided**
- 6 large eggs (300 grams), divided**
- 2½ cups (334 grams) all-purpose flour, divided**
- 5 tablespoons (80 grams) tahini***
- 1 large egg yolk (19 grams)**
- 1 tablespoon (9 grams) kosher salt**
- ¾ cup plus 2 tablespoons (198 grams) cold unsalted butter, cubed**
- 1 to 2 tablespoons (15 to 30 grams) whole milk**
- ¼ cup (36 grams) benne seeds or sesame seeds**

1. In the bowl of a stand mixer, whisk together warm milk, yeast, and ½ teaspoon (2 grams) sugar by hand until yeast is dissolved. Whisk in 2 eggs (100 grams). Slowly fold in 1 cup

(125 grams) flour until almost combined; sprinkle ⅓ cup (42 grams) flour on top. Let stand until top is cracked and sponge is soft to the touch, about 30 minutes.

2. Add 3 eggs (150 grams), tahini, egg yolk, salt, remaining 1⅓ cups (167 grams) flour, and remaining ¼ cup (50 grams) sugar to yeast mixture. Using the dough hook attachment, beat at low speed until a dough starts to form. Increase mixer speed to medium, and beat until dough comes together around dough hook, 8 to 10 minutes. Scrape sides of bowl. Add half of cold butter, and beat at high speed until combined. Add remaining cold butter, and beat until dough is smooth, 10 to 15 minutes. Reduce mixer speed to medium-high, and beat until dough comes together and pulls away from sides of bowl. (Dough should pass the windowpane test; see Note.)

3. Lightly flour a medium bowl; scrape dough into bowl. Fold dough in half, and press down; turn dough over, fold again, and press down. Cover and refrigerate for 6 hours or overnight.

4. Butter 2 (9x5-inch) loaf pans.

5. Turn out dough onto a lightly floured surface, and divide in half. Roll one half into a 12x6-inch rectangle. Cut rectangle into 3 (12x2-inch) strips. Starting at top, braid strips together. Pinch ends of braid together, and place into

1 prepared pan, tucking ends under. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size or until dough reaches top of pan, about 2 hours. To test if dough is ready, make a dent in dough about 1 inch deep. If dough springs back fully, it is not ready. If dent remains and springs back only a little bit, dough is properly proofed.

6. Preheat oven to 350°F (180°C).

7. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush top of dough with egg wash, and sprinkle with seeds.

8. Bake until an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes, covering with foil after 35 minutes of baking to prevent excess browning. Let cool in pans on a wire rack.

**Benne butter can be substituted.*

Note: Test the dough for proper gluten development by using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute more, and test again. ▢



THE MEYER LEMON MOMENT

IN THE MIDST OF WINTER'S CHILL, THERE'S A NEW ARRIVAL IN THE PRODUCE SECTION THAT'S GUARANTEED TO BRIGHTEN UP YOUR BAKING: THE MEYER LEMON. WE'RE PAYING TRIBUTE TO THIS CITRUS SOVEREIGN IN FIVE VIBRANT RECIPES.

PHOTOGRAPHY BY WILLIAM
DICKEY / RECIPE DEVELOPMENT
BY TRICIA MANZANERO
FOOD STYLING BY ELIZABETH
STRINGER / STYLING BY
BETH K. SEELEY













MEYER LEMON SHAKER PIE

Makes 1 (9-inch) pie

Originally thought up by the Shaker community in the Midwest, Shaker pie is made up of whole slices of macerated lemons and a rustic, flaky crust. We twirled up the traditional recipe by using Meyer lemons for our filling. The maceration process releases the Meyers' subtle floral quality while our Ginger Pie Dough balances out the filling's tart flavor with a sweet and spicy kick.

- 2 large Meyer lemons (349 grams)
- 1¾ cups (350 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- ½ teaspoon (1.5 grams) kosher salt

Ginger Pie Dough (recipe follows)

- 3 tablespoons (24 grams) all-purpose flour
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 4 large eggs (200 grams), lightly beaten
- ¼ cup (57 grams) unsalted butter, melted
- 1 large egg white (30 grams), lightly beaten
- 1 tablespoon (15 grams) water

Sparkling sugar, for sprinkling

1. Using a serrated knife, cut lemons crosswise into ⅛- to ⅙-inch-thick slices, discarding ends and seeds. Coarsely chop lemon slices into ½- to ¾-inch pieces, and place in a large bowl with any juices. Stir in granulated sugar, brown sugar, and salt; cover and let stand at room temperature, stirring occasionally, for 4 hours or up to overnight.
2. Preheat oven to 425°F (220°C).
3. Let Ginger Pie Dough stand at room temperature until slightly softened, 15 to 20 minutes. On a lightly floured surface, roll half of dough into a 12-inch circle (about ⅛ inch thick). Press into bottom and up sides of a 9-inch pie plate.

4. In a medium bowl, whisk together flour, cinnamon, and nutmeg. Add eggs and melted butter, whisking until well combined. Add flour mixture to lemon mixture, stirring until well combined; pour into prepared crust.

5. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Brush dough edges with egg wash.

6. On a lightly floured surface, roll remaining dough into a 12-inch circle. Carefully place over filling; trim dough to ½- to 1-inch overhang. Fold edges under, and crimp as desired. Brush dough with egg wash; sprinkle with sparkling sugar. Using a sharp knife, cut 8 slits in top to vent.

7. Bake for 25 minutes, covering edges with foil to prevent excess browning and re-cutting slits in top, if needed. Reduce temperature to 350°F (180°C). Bake until crust is golden brown, 20 to 25 minutes more. Let cool completely before serving.

GINGER PIE DOUGH

Makes 1 (9-inch) double crust

- 3 cups (375 grams) all-purpose flour
- 3 tablespoons (36 grams) granulated sugar
- 2 teaspoons (4 grams) ground ginger
- 1¾ teaspoons (5.25 grams) kosher salt
- 1 cup (227 grams) cold unsalted butter, cubed
- 6 tablespoons (90 grams) ice water

1. In the work bowl of a food processor, place flour, sugar, ginger, and salt; pulse 4 times to combine. Add cold butter; pulse until butter is pea-size. Add 6 tablespoons (90 grams) ice water; pulse until dough forms large clumps.
2. Turn out dough onto a lightly floured surface; divide in half. Shape into disks; wrap tightly in plastic wrap. Refrigerate for at least 1 hour.



SPICED LEMON CRINKLE SANDWICH COOKIES

Makes about 16 sandwich cookies

Boasting a double dose of Meyer lemon zest and juice, these chewy sandwich cookies are the ultimate citrusy indulgence. A touch of cardamom and ginger rounds out this recipe with sweet heat, and a tangy Cream Cheese Frosting plays up the Meyer lemon's sweetness.

- 1½ cups (267 grams) granulated sugar, divided**
- ½ cup (113 grams) unsalted butter, melted and cooled**
- ½ teaspoon (2 grams) vanilla extract**
- 1 large egg (50 grams), room temperature**
- 1 large egg yolk (19 grams), room temperature**
- 2 tablespoons (9 grams) packed Meyer lemon zest**
- 2 tablespoons (30 grams) fresh Meyer lemon juice**
- 2 cups (250 grams) all-purpose flour**
- ¾ teaspoon (2.25 grams) kosher salt**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (1 gram) ground cardamom**
- ¼ teaspoon ground ginger**
- ½ cup (60 grams) confectioners' sugar, sifted**
- Cream Cheese Frosting (recipe follows)**

- 1.** In a large bowl, whisk together 1 cup (200 grams) granulated sugar, melted butter, and vanilla until well combined. Add egg and egg yolk, whisking until well combined. Whisk in lemon zest and juice.
- 2.** In a medium bowl, whisk together flour, salt, baking soda, cardamom, and ginger. Add flour mixture to sugar mixture in two additions, folding until well combined after each addition. Cover and refrigerate for at least 2 hours.
- 3.** Preheat oven to 325°F (170°C). Line 2 rimmed baking sheets with parchment paper.
- 4.** In a small bowl, place confectioners' sugar. In another small bowl, place remaining ½ cup (67 grams) granulated sugar.
- 5.** Working in batches and using a 1-tablespoon spring-loaded scoop, scoop dough, and shape into balls. Roll in granulated sugar; roll in confectioners' sugar. Place 1½ to 2 inches apart on prepared pans.
- 6.** Bake until edges are set and cracks have formed, 8 to 10 minutes. Let cool completely on pans.
- 7.** Using a medium open star tip (Wilton 1M), pipe Cream Cheese Frosting onto flat sides of half of cookies. Place remaining cookies, flat side down, on top of frosting. Serve immediately.

Note: *If dough begins to get too soft, refrigerate until firm, 10 to 15 minutes.*

CREAM CHEESE FROSTING

Makes about 1½ cups

- 4 ounces (113 grams) cream cheese, softened
- ¼ cup (57 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) vanilla extract
- 2½ cups (300 grams) confectioners' sugar, sifted

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Beat in salt and vanilla. With mixer on low speed, gradually add confectioners' sugar, beating just until combined. Increase mixer speed to medium; beat until fluffy, 1 to 2 minutes, stopping to scrape sides of bowl. Use immediately.

MEYER LEMON SNACK CAKE WITH CRÈME FRAÎCHE GLAZE

Makes 1 (9 inch) cake

This zesty poppy seed-speckled cake is just as at home on the breakfast table as it is served as the finale of an elegant dinner. A mix of whole milk and Meyer lemon juice gives it an unbelievably tender crumb while imbuing every bite with the Meyer lemon's unique floral flavor. Our Crème Fraîche Glaze rounds out this cake's sweet notes with welcome tanginess.

- ¾ cup (170 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- 2½ tablespoons (11 grams) packed Meyer lemon zest
- 3 large eggs (150 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2¼ cups (281 grams) unbleached cake flour

- 1 tablespoon (9 grams) poppy seeds
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- 1 cup (240 grams) whole milk, room temperature
- 3 tablespoons (45 grams) fresh Meyer lemon juice

Crème Fraîche Glaze (recipe follows)

Garnish: poppy seeds, Meyer lemon zest

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour; line with parchment paper, letting excess extend over sides of pan. Lightly spray parchment.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and lemon zest until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. (Mixture may look slightly broken at this point, but batter will come together.)
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, salt, and baking soda. In a small bowl, whisk together milk and lemon juice. (Juice will cause milk to curdle slightly, and that is OK.) Add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing into an even layer. Tap pan on counter several times to spread batter and release any air bubbles.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

5. Pour Crème Fraîche Glaze onto cake; using a small offset spatula, spread into an even layer. Garnish with poppy seeds and lemon zest, if desired.

Notes: Adding fresh Meyer lemon juice to milk creates a buttermilk-like mixture, which means more Meyer lemon flavor in this deliciously moist cake. Meyer lemons have a distinct, slightly floral flavor profile. Therefore, if substituting regular lemons, note that the final product will taste different.

CRÈME FRAÎCHE GLAZE

Makes about 1 cup

- 2 cups (240 grams) confectioners' sugar
- ¼ cup (60 grams) crème fraîche
- 1½ tablespoons (22.5 grams) fresh Meyer lemon juice
- ¼ teaspoon kosher salt

1. In a medium bowl, combine all ingredients; stir until smooth. Use immediately.

MEYER LEMON DANISH LOAVES

Makes 2 (8½x4½-inch) loaves

Inspired by Samantha Seneviratne's hybrid Danish bread recipe featured in her cookbook The Joys of Baking, this zesty recipe will brighten up even the chilliest winter morning. We packed the pillowy dough with Meyer lemon zest and topped it off with cream cheese and Meyer Lemon Curd for a cozy loaf that's sure to warm your soul.

- 3¼ to 3½ cups (406 to 438 grams) plus 1½ teaspoons (4.5 grams) all-purpose flour, divided**
- ½ cup (100 grams) granulated sugar, divided**
- 1 (0.25-ounce) package (7 grams) active dry yeast***
- 1¼ teaspoons (3 grams) kosher salt, divided**
- 1¼ teaspoons (3 grams) ground cinnamon, divided**
- ¾ cup (180 grams) whole milk**
- ½ cup (113 grams) unsalted butter, softened**
- 2 large eggs (100 grams), room temperature**
- 2 teaspoons (4 grams) packed Meyer lemon zest**
- 1½ teaspoons (6 grams) vanilla extract, divided**
- ½ teaspoon (1 gram) ground ginger**
- 2 tablespoons (28 grams) unsalted butter, melted**
- 8 ounces (226 grams) cream cheese, softened**
- ¼ cup (30 grams) confectioners' sugar**
- 1 large egg yolk (19 grams)**
- 1 large egg white (30 grams), lightly beaten**
- ½ cup (123 grams) Meyer Lemon Curd (recipe follows)**

Simple Vanilla Glaze (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, ¼ cup (50 grams) granulated sugar, yeast, 1 teaspoon (3 grams) salt, and ¼ teaspoon cinnamon at medium-low speed until well combined

2. In a medium saucepan, heat milk and softened butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add milk mixture to flour mixture; beat at medium speed for 2 minutes. Add eggs, lemon zest, and 1 teaspoon (4 grams) vanilla; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add 2¼ cups (281 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at medium speed until a soft, tacky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if necessary. (Dough should pass the windowpane test [see Note] but may still stick slightly to sides of bowl.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Line 2 (8½x4½-inch) loaf pans with parchment paper, letting excess extend over sides of pan.

6. In a small bowl, stir together ginger, remaining ¼ cup (50 grams) granulated sugar, remaining 1½ teaspoons (4.5 grams) flour, and remaining 1½ teaspoons (3 grams) cinnamon. Stir in melted butter until well combined.

7. Punch down dough; turn out dough, and divide in half. Pat each half into an 8-inch square. Divide ginger mixture between squares. Using an offset spatula, spread ginger mixture onto dough, leaving a 1-inch border. Roll up dough, jelly roll style, pinching seams to seal. Place, seam side down, in prepared pans, and gently press into an even layer. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

8. Preheat oven to 375°F (190°C).

9. Clean bowl of stand mixer and paddle attachment. Beat cream cheese, confectioners' sugar, egg yolk, remaining ½ teaspoon (2 grams) vanilla, and remaining ¼ teaspoon salt at medium speed until smooth. Spoon cream cheese mixture into a large piping bag; cut a ½-inch opening in tip. Set aside.

10. Using a small pastry brush, carefully brush tops of dough with egg white. Using a tight zigzag motion, pipe half of cream cheese mixture on top of one loaf, leaving a ¼- to 1-inch border; repeat with second loaf. (Retrace pattern on both loaves as needed until cream cheese mixture is gone.) Using a small offset spatula, spread half of Meyer Lemon Curd on top of cream cheese mixture on one loaf; repeat with second loaf. (Cream cheese and lemon curd layer will be thick.)

11. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 30 to 35 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pans for 20 minutes. (Center will fall slightly as it cools.) Using excess parchment as handles, remove from pans, and let cool completely on a wire rack.

12. Place Simple Vanilla Glaze in a small piping bag; cut a ¼-inch opening in tip, and drizzle onto cooled loaves

**We used Red Star® Active Dry Yeast.*

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute more, and test again.



MEYER LEMON CURD

Makes about 1 cup

- 2 large eggs (100 grams)**
- 2 large egg yolks (37 grams)**
- ½ cup (100 grams) granulated sugar**
- 1 tablespoon (4 grams) packed Meyer lemon zest**
- ½ cup (120 grams) fresh Meyer lemon juice**
- ¼ teaspoon kosher salt**
- ¼ cup (57 grams) unsalted butter, cubed**

- 1.** Place a fine-mesh sieve over a medium bowl; set aside. In another medium bowl, whisk together eggs and egg yolks until well combined; set aside.
- 2.** In a medium saucepan, stir together sugar, lemon zest and juice, and salt. Cook over medium-low heat until sugar is dissolved and mixture begins to steam. (Do not boil.) Pour lemon mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan. Cook, stirring slowly and constantly in a figure eight motion with a silicone spatula, until curd is thickened and can coat the back of a spoon and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C), 10 to 12 minutes.
- 3.** Press curd through prepared sieve into bowl, discarding solids. Add butter, 1 to 2 cubes at a time, stirring until melted each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until well chilled and set, at least 2 hours. Store in an airtight container in refrigerator for up to 2 weeks.

SIMPLE VANILLA GLAZE

Makes ½ cup

- 1½ cups (180 grams) confectioners' sugar**
- 2½ tablespoons (37.5 grams) whole milk**
- ½ teaspoon (2 grams) vanilla extract**

- 1.** In a small bowl, stir together all ingredients until smooth and well combined. Use immediately.

MEYER LEMON BARS

Makes 8 to 10 servings

We're giving tried-and-true lemon bars an epic Meyer lemon makeover. A macadamia-studded crumb crust makes the perfect buttery base for our tart Meyer lemon custard filling, and piped meringue dresses these bars up with a photo-worthy finish. We baked this recipe in a rectangular tart pan for a modern look, but a 9-inch fluted round removable-bottom tart pan will also yield beautiful results.

- 1 cup (125 grams) all-purpose flour**
 - ½ cup (113 grams) cold unsalted butter*, cubed**
 - ½ cup (68 grams) finely chopped roasted salted macadamia nuts**
 - ¼ cup (40 grams) confectioners' sugar**
 - 2 tablespoons (9 grams) plus 1 teaspoon (2 grams) packed Meyer lemon zest, divided**
 - ½ teaspoon kosher salt, divided**
 - 1½ cups (250 grams) granulated sugar**
 - 3 large eggs (150 grams), room temperature**
 - ¼ cup (60 grams) Meyer lemon juice**
 - ¼ cup (57 grams) unsalted butter, melted**
- Meringue Topping (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Lightly spray a 13¾x4½-inch fluted removable-bottom tart pan with cooking spray.
- 2.** In the work bowl of a food processor, combine flour, cold butter, nuts, confectioners' sugar, 1 teaspoon (2 grams) lemon zest, and ¼ teaspoon salt; pulse until dough forms large clumps and holds together when pressed between fingers. Press dough into bottom and up sides of prepared pan. Place pan on a rimmed baking sheet.
- 3.** In a medium bowl, whisk together granulated sugar, eggs, lemon juice, melted butter, remaining 2 tablespoons (9 grams) lemon zest, and

remaining ¼ teaspoon salt until smooth and well combined. Pour egg mixture into prepared crust.

- 4.** Bake until filling is mostly set (it may jiggle just slightly) and crust is golden brown, about 30 minutes. Let cool completely on a wire rack; gently remove from pan, and place on a serving platter.

- 5.** Spoon Meringue Topping into a piping bag fitted with a small open star tip (Wilton No. 32); pipe as desired. Using a kitchen torch, lightly toast meringue. Serve immediately.

**We used Président.*

MERINGUE TOPPING

Makes about 1½ cups

- ¾ cup (133 grams) granulated sugar**
- ¼ cup (60 grams) water**
- 2 large egg whites (60 grams)**
- ¼ teaspoon cream of tartar**

- 1.** In a small saucepan, bring sugar and ¼ cup (60 grams) water to a boil over high heat. Reduce heat to medium-high; cook until a candy thermometer registers 248°F (120°C).
- 2.** Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until stiff peaks form.
- 3.** With mixer at medium speed, pour hot sugar mixture into egg white mixture in a slow, steady stream, avoiding the whisk; beat on medium-high speed until mixture cools to room temperature and is a spreadable consistency, about 10 minutes. Use immediately.

PRO TIP

No time to make meringue? These lemon bars are also lovely with a simple dusting of confectioners' sugar. 🍋





the essential...

DOUGHNUT

WHETHER YOU OPT FOR DEEP-FRIED OR BAKED, YOU'RE JUST A FEW EXPERT RECIPES AND TECHNIQUES AWAY FROM CREATING YOUR OWN PICTURE-PERFECT DOUGHNUTS

PHOTOGRAPHY BY NICOLE DU BOIS / RECIPE DEVELOPMENT BY TRICIA MANZANERO / STYLING BY MARY BETH JONES



Doughnuts, like Ferris wheels and baseball, are a uniquely American invention. Washington Irving, chronicler of the ghostly “Legend of Sleepy Hollow,” described the new pastry in his 1809 novel *History of New York*: “an enormous dish of balls of sweetened dough, fried in hog’s fat, and called dough-nuts, or oly koeks: a delicious kind of cake, at present known scarce to this city, except in genuine Dutch families.” This was, of course, pre-hole doughnut. That innovation came later, and under murky circumstances. Was it the Pennsylvania Dutch who added the hole for easier dunking? Or the scrappy teenager Hanson Crockett

Gregory, who realized that cutting out the middle made for a more fry-able dough? Either way, by the mid-19th century, the doughnut was sporting the iconic hole that would make it instantly recognizable as an American pastry.

Though a ubiquitous national treasure, doughnuts have become a treat that one buys rather than makes. No more. With our tutorials, tips, and test kitchen-approved recipes, we take all the intimidation out and add back in the joy of eating a still-warm homemade doughnut.





FRENCH CRULLERS WITH CITRUS GLAZE

Makes 9 to 10 crullers

Crullers are one of the many delicious offshoots of pâte à choux, the versatile French pastry dough that you cook twice, once on the stove and once in the oven. In this form, choux pastry is piped with a star tip into ridged rounds, which then get fried and dipped in a bright Citrus Glaze.

- 1 cup plus 2 tablespoons (141 grams) all-purpose flour**
- ½ teaspoon (1 gram) ground cardamom**
- ¼ teaspoon ground ginger**
- 1 cup (240 grams) water**
- 6 tablespoons (84 grams) unsalted butter, cubed and softened**
- 1 tablespoon (12 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (2 grams) vanilla extract**
- 3 large eggs (150 grams), room temperature**
- 1 large egg white (30 grams), room temperature**
- Vegetable oil, for frying**
- Citrus Glaze (recipe follows)**

1. Spray a large rimmed baking sheet with cooking spray. Cut 10 (3¼-inch) square pieces

of parchment paper; place on prepared pan. Spray parchment with cooking spray.

2. In a small bowl, whisk together flour, cardamom, and ginger. Set aside.

3. In a medium saucepan, combine 1 cup (240 grams) water, butter, sugar, salt, and vanilla; bring to a boil over medium-high heat. Remove from heat; add flour mixture all at once, stirring with a wooden spoon until combined. Return mixture to medium-high heat; cook, stirring constantly, until smooth and a skin forms on bottom of pan, about 2 minutes.

4. Transfer mixture to the bowl of a stand mixer fitted with the paddle attachment, and beat at medium-low speed for 2 minutes. Add eggs, one at a time, beating until combined after each addition and stopping to scrape sides of bowl. (Batter will appear broken but will come back together as eggs are incorporated.) Add egg white; beat until a smooth, glossy dough forms (Dough should pass the “V” test [see Notes] and will hold a slight peak when pinched between fingers.) Cover and refrigerate for 30 minutes.

5. In a large heavy-bottomed saucepan, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 370°F (188°C).

6. Place dough in a large piping bag fitted with a ½-inch open star tip (Ateco #827). Applying even pressure, pipe a large circle within each prepared parchment square. To join ends, gently press piping tip into starting point of circle; release pressure and then pull up while continuing to trace around circle. (Dough will pinch off.) Wet your finger with water; gently smooth and seal overlapping ends. Let stand at room temperature for 20 minutes.

7. Line a baking sheet with parchment paper; place a wire rack on prepared pan.

8. Working in batches, carefully add piped dough to oil, parchment side up. Cook until puffed and golden brown, about 3 minutes per side, discarding parchment halfway through frying. (It’s OK if some crullers burst slightly in spots.) Using a spider strainer, remove crullers, and let drain on prepared rack. Let cool for about 15 minutes.

9. Line a baking sheet with parchment paper; place a wire rack on prepared pan, and spray with cooking spray.

10. Place a cruller in Citrus Glaze; coat on all sides. Using 2 forks placed on opposite sides under cruller, gently lift out of glaze, letting excess drip off, and place on prepared rack. Let stand until glaze is set, about 15 minutes.

CHOCOLATE-GLAZED BAKED CAKE DOUGHNUTS

Makes 6 doughnuts

Tender-crumbed and coated in Chocolate Glaze, our baked cake doughnuts are all the fun of our other doughnuts minus the frying fuss. Be warned: this chocolate wonder is destined for dunking.

- ¼ cup (67 grams) granulated sugar**
- ¼ cup (73 grams) firmly packed light brown sugar**
- 1 large egg (50 grams), room temperature**
- ¼ cup (57 grams) unsalted butter, melted and cooled for 5 minutes**
- ¼ cup (56 grams) canola oil**
- 2 teaspoons (8 grams) vanilla extract***
- 1 cup (125 grams) unbleached all-purpose flour**
- ¼ cup (31 grams) unbleached cake flour**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (1 gram) ground nutmeg**

- ¼ teaspoon ground cinnamon**
- ½ cup (120 grams) whole milk, room temperature**

Chocolate Glaze (recipe follows)

Garnish: chocolate sprinkles

1. Preheat oven to 400°F (200°C).

2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugars and egg at medium speed until lightened in color and well combined, 1 to 2 minutes, stopping to scrape sides of bowl. Add melted butter, oil, and vanilla; beat at medium speed until well combined, 1 to 2 minutes.

3. In a small bowl, whisk together flours, baking powder, salt, nutmeg, and cinnamon. With mixer on medium-low speed, add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture, beating just until smooth and combined after each addition, stopping to scrape sides of bowl.

4. Spray a 6-well Nordic Ware Classic Donut Pan with baking spray with flour.

5. Spoon batter into 2 large piping bags; cut a ½-inch opening in each tip. Pipe batter into prepared wells. Firmly tap pan on counter several times to spread batter and release any air bubbles.

6. Bake until a wooden pick inserted near center comes out clean, 12 to 15 minutes. Let cool in pan for 5 minutes; invert doughnuts onto a wire rack, and let cool completely.

7. Line a large rimmed baking sheet with parchment paper; place a wire rack on prepared pan, and spray with cooking spray.

8. Working quickly, place a doughnut in Chocolate Glaze; use a spoon or a small silicone spatula to coat completely. Using 2 forks placed on opposite sides under doughnut, gently lift out of glaze, letting excess drip off; transfer to prepared rack. Use the point of a wooden pick to pop any air bubbles in

Notes: When the *pâte à choux* base for these crullers has reached the right consistency, it will fall off the paddle attachment and the excess dough left in its wake will be in a “V” shape. If crullers deflate soon after removing from oil, they were not cooked for long enough. Increase frying time slightly for next batch.

CITRUS GLAZE

Makes about 1½ cups

- 3 cups (360 grams) confectioners’ sugar, sifted
- 5 tablespoons (75 grams) whole milk
- 2½ tablespoons (52.5 grams) light corn syrup
- 2 teaspoons (4 grams) packed lemon zest
- 1 teaspoon (5 grams) tightly packed orange zest
- ½ teaspoons (2 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. In a large bowl, stir together all ingredients until smooth. Use immediately.

glaze. Garnish with sprinkles, if desired. Repeat with remaining doughnuts. Let stand until glaze is set, about 30 minutes.

**We used Heilala Pure Vanilla Extract*

CHOCOLATE GLAZE

Makes about 1½ cups

- 3 cups (360 grams) confectioners’ sugar
- ¼ cup (25 grams) Dutch process cocoa powder
- 1 tablespoon (3 grams) espresso powder
- 6 tablespoons (90 grams) whole milk
- 1½ tablespoons (31.5 grams) light corn syrup
- 1½ teaspoons (6 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. In a large bowl, sift together confectioners’ sugar, cocoa, and espresso powder. Add milk, corn syrup, vanilla, and salt; stir until smooth and well combined. Use immediately.



YEAST DOUGHNUTS WITH VANILLA BEAN ICING

Makes about 14 doughnuts

The granddaddy classic doughnut but not your granddaddy's recipe. This streamlined doughnut formula has you creating a lighter-than-air yeasted dough ideally fit for the fryer. Whether dipped in Vanilla Bean Icing or rolled in cinnamon sugar, the final product offers simple perfection in iconic style.

- ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)**
- 4 tablespoons (48 grams) granulated sugar, divided**
- 1 (0.25-ounce) package (7 grams) active dry yeast**
- 4 to 4½ cups (500 to 531 grams) unbleached all-purpose flour, divided**
- ¾ cup (180 grams) whole milk, room temperature**
- ½ cup (113 grams) unsalted butter, melted and cooled for 10 minutes**
- 2 large eggs (100 grams), room temperature**
- ¼ cup (32 grams) bread flour**
- 1½ teaspoons (4.5 grams) kosher salt**
- ½ vanilla bean, split lengthwise, seeds scraped and reserved**
- Vegetable oil, for frying**
- Vanilla Bean Icing (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, stir together ½ cup (120 grams) warm water, 1 tablespoon (12 grams) sugar, and yeast. Let stand until foamy, about 10 minutes.
- 2.** Add 2 cups (250 grams) all-purpose flour, milk, melted butter, eggs, bread flour, salt, reserved vanilla bean seeds, and remaining 3 tablespoons (36 grams) sugar to yeast mixture; beat at low speed just until combined. Increase

mixer speed to medium; beat until well combined, about 1 minute. Add 2 cups (250 grams) all-purpose flour; beat at low speed just until combined. Increase mixer speed to medium; beat until well combined, about 1 minute.

- 3.** Switch to the dough hook attachment; beat at medium speed just until dough starts to pull away from sides of bowl, 3 to 4 minutes, adding up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if needed. (Dough will still be quite soft and slightly sticky but should not seem excessively wet.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour. (Alternatively, cover and let rise in refrigerator overnight. When ready to use, proceed as directed.)

5. Spray 3 large baking sheets with cooking spray. Cut out 14 (6x6-inch) pieces of parchment paper, and place on prepared pans. Spray parchment with cooking spray. Spray 3 large sheets of plastic wrap with cooking spray.

6. Punch down dough; turn out onto a heavily floured surface, and roll or pat to ½-inch thickness. Using a 3½-inch doughnut cutter dipped in flour, cut dough. Gently transfer doughnuts to prepared parchment squares, spacing at least 2 to 2½ inches apart. Reroll scraps, and let stand for 5 to 10 minutes; cut scraps. Cover doughnuts with prepared plastic wrap, spray side down, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 40 minutes to 1 hour. (Find out how to check properly proofed doughnuts with the technique on page 64)

- 7.** In a large heavy-bottomed saucepan, pour oil

to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 365°F (185°C). Line 2 large rimmed baking sheets with paper towels.

8. Working in batches, use parchment paper to gently pick up doughnuts and add to oil (do not place parchment paper in oil). Fry until golden brown, about 1 minute per side. Using a spider strainer, transfer doughnuts to prepared pans. Let cool completely.

9. Line 2 large rimmed baking sheets with parchment paper; place wire racks on prepared pans

10. Holding 1 doughnut horizontally, dip doughnut halfway into Vanilla Bean Icing; lift straight out, and swirl in a circular motion, letting excess drip off. Quickly turn doughnut, and place, icing side up, on a prepared rack. Repeat with remaining doughnuts. Serve immediately, or let stand until icing is set, 20 to 30 minutes

VANILLA BEAN ICING

Makes about 3½ cups

- 7½ cups (880 grams) confectioners' sugar, sifted**
- ½ cup plus 1 tablespoon (135 grams) whole milk**
- 6 tablespoons (126 grams) light corn syrup**
- ¼ cup (57 grams) unsalted butter, melted**
- ½ vanilla bean, split lengthwise, seeds scraped and reserved**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In a large bowl, stir together all ingredients until smooth and well combined. Use immediately.

A Feel for Frying

Much of the intimidation factor attached to making your own doughnuts is the frying. With our tutorial, you'll be able to face your fear of frying with confidence.

Step 1: Before you fry, you need to have your oil prepped and ready. That means having it poured to up to 2 inches deep in your pot and at the temperature called for in the recipe (365°F/185°C in the case of our yeast doughnuts).

Step 2: Placing the raw doughnut into the hot oil can be a bit hairy, but with our greased parchment paper acting as a sling, you should be able to gently slide the doughnut into the oil without a splash. Bubbles should immediately begin forming around the dough—if not, check the temperature of the oil to make sure it's hot enough.

Step 3: While frying, it's important not to overcrowd the pot or it'll reduce the temperature of the oil, so cook 2 at a time. Because doughnuts have a hole in the center, they have extra surface area and, thus, cook faster than other doughs. In a minute's time, you'll turn them to reveal a golden underside.

Step 4: Once both doughnuts have been turned and fried until golden, you'll want to immediately transfer them to prepared pans to cool. If icing, let cool completely. If using cinnamon sugar (see page 65), let the doughnuts cool for only 10 to 15 minutes.





STEP 1



STEP 2



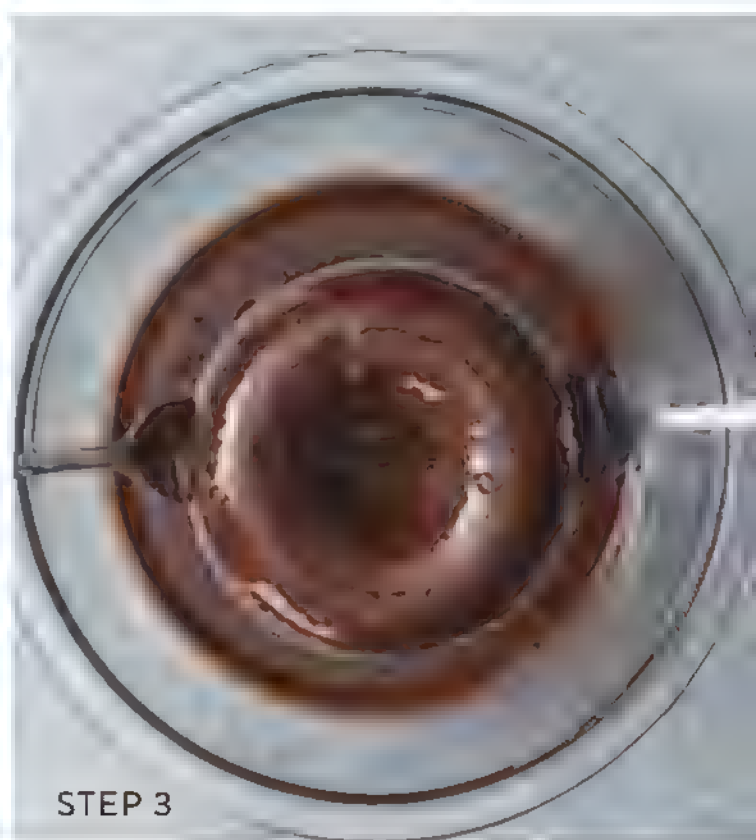
STEP 3



STEP 1



STEP 2



STEP 3



STEP 1



STEP 2



WHOOPS!

Yeast Doughnuts with Vanilla Bean Icing

1. To tell if you properly mixed your dough, study the consistency. This dough will be softer than others, and you won't be conducting a windowpane test to check gluten development. Instead, make sure it isn't excessively wet, only slightly sticky.
2. When punching out your doughnuts, don't twist the cutter and keep it well-floured between each cut so it doesn't catch on the sticky dough. After you've rerolled the scraps for a second cutting, let the dough rest for 5 to 10 minutes to allow it to relax and make it easier to work with.
3. When gently poked, properly proofed doughnuts will hold the indentation without collapsing. If the dough just bounces back, the doughnuts are still underproofed and need more time. Wait another 5 to 10 minutes and then perform another poke test.

Chocolate-Glazed Baked Cake Doughnuts

1. To keep things clean and easy, neatly pipe the batter into the pan to further spread the batter. Tap pan on counter several times to release any air bubbles.
2. For perfectly glazed doughnuts, submerge your doughnut completely in the Chocolate Glaze, using a spoon to drizzle glaze over any naked spots. You'll need to work quickly, or the glaze will begin to set in a clumpy manner.
3. Using 2 forks placed on opposite sides under doughnut, gently lift out of glaze, letting excess drip off—too heavy of a glaze will lead to an uneven coating. Once placed on a wire rack, use a wooden pick to pop any air bubbles in glaze.

French Crullers with Citrus Glaze

1. Applying even pressure, pipe a large circle within each prepared parchment square. To join ends, gently press piping tip into starting point of circle; release pressure and then pull up while continuing to trace around circle. Dough will naturally pinch off, so don't panic.
2. Wet your finger with water; gently smooth and seal overlapping ends. Don't fuss over making it look perfect. When you fry your crullers, slight cracks and some burst bubbles are bound to happen, so don't sweat the small stuff.

Whoops! This is a deflated cruller that has been fried for too short of a time. If you take it out too quickly, the choux will deflate rapidly once out of the oil. So, keep an eye on the temperature and the timer when frying these!

Tools of the Trade

BEFORE YOU FRY OR BAKE, MAKE SURE YOU'VE GOT THE RIGHT EQUIPMENT



Spider Strainer

These long-handled tools fitted with a wire basket strainer will make turning and scooping out your doughnuts an easy, less greasy affair. You can find tools like this in your grocery store's cooking aisle or online.

Nordic Ware Classic Donut Pan

Nonstick, durable aluminum makes this six-well doughnut pan create evenly baked doughnuts that release nicely from the pan. Available at nordicware.com.

Dutch Oven

If you have a deep fryer, that's great, but most home bakers will need to do their frying in a standard heavy-bottomed deep pan. Nothing works better than a 7- or 8-quart enamel-coated cast-iron Dutch oven.

Doughnut Cutter

Using a doughnut cutter keeps the dough-cutting to a minimal and fuss-free one-punch gesture. We used Ateco's 3½-inch doughnut cutter, available online, for our yeast-raised doughnuts.

Piping Tip

Crisp-ridged crullers have to be piped with a special tip: an Ateco #827 tip. You can find this tip in your local grocery store's baking aisle or online.

Digital Thermometer

With a clasp that'll keep your thermometer from sliding into the oil and a digital readout for exact temperature read, this handy tool is key to knowing what your oil temperature is at all times so you'll fry evenly each time.

Best Doughnuts across the US

DOUGHNUT SHOPS ARE A GREAT AMERICAN TRADITION, AND THESE ARE THE BAKERIES DOING IT BEST



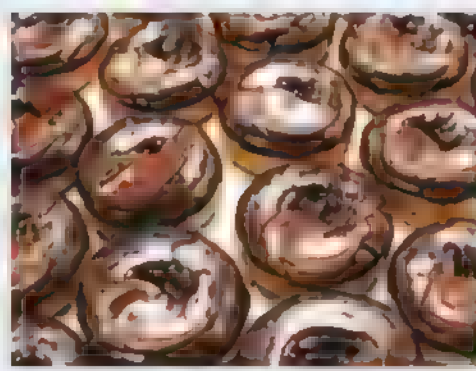
General Porpoise Doughnuts
Seattle, Washington

This Seattle-based café has style and substance. And while we love a hole-y doughnut as much as the next person, General Porpoise's handmade beauties are all about the fillings. Each doughnut is stuffed to the brim with vanilla bean custard, lemon curd, marshmallow cream, or seasonal jellies.



Your Mom's Donuts
Charlotte, North Carolina

Square-cut doughnuts are the order of the day at this quirky North Carolina bakery. Each doughnut is made with locally sourced ingredients, like produce from nearby farms. Their top seller? A glazed and cinnamon sugar-rolled doughnut that gets a final coat of buttercream frosting.



Do-Rite Donuts
Chicago, Illinois

Do-Rite Donuts earns a special place in Chicago lore for its madcap creations. Offered alongside elegant pistachio-crusting Meyer lemon doughnuts are fried chicken doughnut sandwiches. A new favorite is their Valrhona Chocolate Cake Doughnut, a chocolate-glazed beauty.



Primo's Donuts
Los Angeles, California

Launched in 1956 by Ralph and Celia Primo, Primo's Donuts is an L.A. institution. Still run by the Primos and their children, the bakery offers the same hit doughnuts that made it an instant classic, like the Buttermilk Bar, a long, crunchy buttermilk cake doughnut drenched in buttermilk glaze.



Icing Dip vs. Sugar Roll

You have two options for your yeasted doughnut coating: a dunk in a traditional vanilla bean glaze or a roll in crunchy cinnamon sugar. If you opt for the glaze, make sure your doughnut has completely cooled after frying, or it'll melt the glaze. For the cinnamon-sugar, a still-warm doughnut is required to ensure that the sugar granules will adhere to the surface.

PRO TIP

For a cinnamon-sugar variation, let doughnuts cool for 10 to 15 minutes. In a medium bowl, stir together 1 cup (200 grams) granulated sugar and 4 teaspoons (8 grams) ground cinnamon. Working in batches, toss warm doughnuts in cinnamon-sugar mixture. Serve immediately.



The Holy Donut
Portland, Maine

The Holy Donut produces a supremely fluffy and tender doughnut due to one special ingredient: Maine white Russet potatoes. A potato-based donut may sound out there, but take one bite of the Holy Donut's moist and tender doughnuts—maple is particularly loved—and you'll be a spud convert. 🍷



TAKE THE *Chocolate* CAKE



FROM A LUSCIOUS SHEET CAKE AND A FUDGE-FILLED BUNDT CAKE TO MINI MOLTEN CAKES AND A TRIPLE-CHOCOLATE LAYERED OMBRÉ MASTERPIECE, WE'RE SERVING UP INDULGENCE BY THE SLICE WITH CAKE AND CHOCOLATE IN ALL ITS FORMS



PHOTOGRAPHY BY STEPHANIE WELBOURNE
STEELE / RECIPE DEVELOPMENT BY LAURA
CRANDALL / STYLING BY COURTNI BODIFORD









Dark Chocolate Sheet Cake with
Peanut Butter Frosting
page 75



DARK CHOCOLATE LAVA CAKES

Makes 2 servings

Cakey on the outside and filled with a mouthwatering center of molten dark chocolate, these lava cakes are the ultimate romantic dessert for two—just in time for Valentine’s Day.

- ¼ cup (57 grams) unsalted butter**
- 2 ounces (55 grams) 60% cacao bittersweet chocolate, chopped**
- ¼ cup (50 grams) granulated sugar**
- 1 large egg (50 grams)**
- 1 large egg yolk (19 grams)**
- ¼ teaspoon (1 gram) vanilla extract**
- ¼ teaspoon kosher salt**
- 2 teaspoons (6 grams) all-purpose flour**
- Dutch process cocoa powder, for dusting**

1. Preheat oven to 425°F (220°C). Lightly spray 2 (8-ounce) ramekins with baking spray with flour.

2. In the top of a double boiler, place butter and chocolate. Cook over simmering water until melted. Whisk until smooth

3. In medium bowl, beat sugar, egg, egg yolk, vanilla, and salt with a mixer at high speed until thickened and pale and has a ribbon-like consistency. Quickly whisk sugar mixture and flour into butter mixture by hand just until combined. Divide batter between prepared ramekins (114 grams each). Tap ramekins on counter twice, and place on a rimmed baking sheet; let stand for 15 minutes at room temperature.

4. Bake until tops are barely set and cakes jiggle slightly when shaken, 12 to 13 minutes. Let cool in ramekins for 1 minute. Run an offset spatula around edges of cakes. Carefully invert each ramekin onto a dessert plate. Let stand for 30 seconds, and remove ramekins. Dust cakes with cocoa, and serve immediately.

PRO TIP

Need to serve more than two? Simply double the recipe. It works just as beautifully.



DARK CHOCOLATE SHEET CAKE WITH PEANUT BUTTER FROSTING

Makes 1 (13x9 inch) cake

The classic pairing of chocolate and peanut butter is back and more indulgent than ever. We coated an incredibly fudgy dark chocolate cake with a generous slather of Peanut Butter Frosting.

- 4 ounces (115 grams) 60% cacao semisweet chocolate, chopped**
- 6 tablespoons (84 grams) unsalted butter**
- 1½ cups (360 grams) water**
- 1 cup (200 grams) granulated sugar**
- 1 cup (220 grams) firmly packed light brown sugar**
- ¼ cup (21 grams) unsweetened cocoa powder**
- ⅓ cup (160 grams) sour cream**
- 1 teaspoon (4 grams) vanilla extract**
- 2 large eggs (100 grams), lightly beaten**
- 2 cups (250 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- 2 teaspoons (10 grams) baking soda**
- 1 teaspoon (3 grams) kosher salt**
- Peanut Butter Frosting (recipe follows)**
- Garnish: chopped semisweet chocolate**

- 1.** Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting parchment extend over sides of pan. Spray parchment with baking spray with flour.
- 2.** In a large bowl, place chocolate and butter.
- 3.** In a medium saucepan, whisk together 1½ cups (360 grams) water and sugars; bring to a boil over medium-high heat, stirring occasionally, until sugar is dissolved. Whisk in cocoa. Pour over chocolate mixture, and let stand for 2 minutes. Stir until chocolate is melted and mixture is combined. Stir in sour cream and vanilla. Whisk in eggs.
- 4.** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Slowly add flour mixture to chocolate mixture, whisking just until combined. Pour batter into prepared pan.
- 5.** Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan. Top with Peanut Butter Frosting; garnish with chocolate, if desired

PEANUT BUTTER FROSTING

Makes about 5 cups

- 1 cup (227 grams) unsalted butter, softened**
- 1 cup (225 grams) cream cheese, softened**
- 1½ cups (384 grams) creamy peanut butter**
- 1 tablespoon (13 grams) vanilla extract**
- 2 cups (240 grams) confectioners' sugar**
- 2 tablespoons (30 grams) whole milk**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at low speed until smooth. Add peanut butter and vanilla, beating until combined. Gradually add confectioners' sugar alternately with milk, beating until smooth. Increase mixer speed to medium, and beat until fluffy, 1 to 2 minutes.

MILK CHOCOLATE TUNNEL OF FUDGE BUNDT CAKE

Makes 1 (15-cup) Bundt cake

Following its debut at the 1966 Pillsbury Bake-Off®, the Tunnel of Fudge Cake recipe became a hit. Two crucial elements give the “tunnel of fudge center”: a large amount of sugar in the batter that prevents the center from completely baking through and nuts that help the batter set around the gooey middle. In our from-scratch take, we used milk chocolate instead of dark, and we swapped out the walnuts for pecans.

- 1¼ cups (397 grams) unsalted butter, softened**
- 1 cup (200 grams) granulated sugar**
- ½ cup (110 grams) firmly packed light brown sugar**
- 6 large eggs (300 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 1¼ cups (210 grams) confectioners' sugar**
- 2¼ cups (281 grams) all-purpose flour**
- ½ cup (84 grams) sweet ground cocoa***
- 1 teaspoon (3 grams) kosher salt**
- 2 cups (226 grams) chopped pecans**
- Milk Chocolate Glaze (recipe follows)**

- 1.** Preheat oven to 350°F (180°C).
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Beat in confectioners' sugar.
- 3.** In a medium bowl, stir together flour, ground chocolate, and salt. Add flour mixture and pecans to butter mixture, and beat at low speed until almost combined. Fold batter by hand just until combined.
- 4.** Spray a 15-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan. Tap pan on counter 3 to 4 times, and smooth with an offset spatula.
- 5.** Bake until top is set and an instant-read thermometer inserted near center registers at least 160°F (71°C), 50 to 55 minutes. Let cool in pan for 2 hours. Invert cake onto a wire rack,

and let cool completely. Pour Milk Chocolate Glaze over cake before serving. Serve slices with additional Milk Chocolate Glaze, if desired.

**We used Guittard Grand Cacao Drinking Chocolate Sweet Ground Cocoa, a mix of Dutch process cocoa powder and ground chocolate.*

MILK CHOCOLATE GLAZE

Makes about 1½ cup

- 8 ounces (225 grams) milk chocolate, finely chopped**
- ⅓ cup (160 grams) heavy whipping cream**
- 1 tablespoon (21 grams) light corn syrup**
- 3 tablespoons (42 grams) unsalted butter, cubed and softened**

- 1.** In a medium heatproof bowl, place chocolate.
- 2.** In a medium saucepan, heat cream and corn syrup just until bubbles form around edges of pan. (Do not boil.) Pour cream mixture over chocolate, and let stand until chocolate is melted, 2 to 3 minutes. Starting in center of bowl, slowly stir mixture with a rubber spatula until well combined. Add butter, 1 tablespoon (14 grams) at a time, stirring until combined after each addition. Let cool for 10 minutes before using.

Note: *The glaze can be made ahead of time and refrigerated. Reheat over a double boiler until fluid before using.*

TRIPLE-CHOCOLATE LAYER CAKE

Makes 1 (8-inch) cake

With dark and milk chocolate cake layers enrobed in a velvety White Chocolate Buttercream, this ombré layer cake is drop-dead decadent.

Milk chocolate cake layer:

- ½ cup (113 grams) unsalted butter, melted and cooled slightly**
- ½ cup (100 grams) granulated sugar**
- ½ cup (110 grams) firmly packed light brown sugar**
- 2 large eggs (100 grams)**
- ½ teaspoon (2 grams) vanilla extract**
- 1¼ cups (156 grams) all-purpose flour**
- 2 tablespoons (10 grams) unsweetened cocoa powder**
- ½ teaspoon (2.5 grams) baking powder**
- ¼ teaspoon (1 gram) baking soda**
- ¼ teaspoon kosher salt**
- ¾ cup (180 grams) whole buttermilk**
- 3 ounces (85 grams) milk chocolate, melted and cooled slightly**

Dark chocolate cake layer:

- ½ cup (113 grams) unsalted butter, melted and cooled slightly
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- ½ teaspoon (2 grams) vanilla extract
- 1¼ cups (156 grams) all-purpose flour
- 3 tablespoons (15 grams) Dutch process cocoa powder
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1 gram) baking soda
- ¼ teaspoon kosher salt
- ¾ cup (180 grams) whole buttermilk
- 3 ounces (85 grams) 60% bittersweet chocolate, melted and cooled slightly

White Chocolate Buttercream (recipe follows)

Garnish: chopped milk chocolate, chopped bittersweet chocolate, chopped white chocolate

1. Preheat oven to 350°F (180°C). Spray 2 (3-inch-tall) 8-inch round cake pans (see Note) with baking spray with flour.
2. For milk chocolate cake layer: In a medium bowl, place melted butter. Whisk in sugars, eggs, and vanilla.
3. In another medium bowl, whisk together flour, unsweetened cocoa, baking powder, baking soda, and salt. Gradually add flour

mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in melted milk chocolate until combined. Pour into 1 prepared pan.

4. For dark chocolate cake layer: In a medium bowl, place melted butter. Whisk in sugars, eggs, and vanilla.

5. In another medium bowl, whisk together flour, Dutch process cocoa, baking powder, baking soda, and salt. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in melted bittersweet chocolate until combined. Pour into remaining prepared pan.

6. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.

7. Place dark chocolate cake layer on a cake stand. Spread 1½ cups White Chocolate Buttercream on top. Place milk chocolate cake layer on top of buttercream. Spread remaining White Chocolate Buttercream on top and sides of cake. Garnish with chopped chocolate, if desired

Note: You can also bake the cake layers in 2 (9-inch) round cake pans. Bake at 350°F (180°C) for about 40 minutes.

PRO TIP

We used two different kinds of cocoa powder, plain unsweetened cocoa for the milk chocolate cake layer and Dutch process cocoa for the dark chocolate cake layer. This helped us create an ombré look for our cake layers, with the unsweetened cocoa powder imparting a light brown hue than the Dutch process cocoa powder.

WHITE CHOCOLATE BUTTERCREAM

Makes about 4 cups

- 1 cup (227 grams) unsalted butter, softened
- ½ teaspoon kosher salt
- 12 ounces (340 grams) white chocolate, melted and cooled slightly
- 3 cups (360 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole milk

1. In the bowl of a stand mixer fitted with paddle attachment, beat butter and salt at medium speed until smooth, 1 to 2 minutes. Beat in melted white chocolate. With mixer on low speed, gradually add confectioners' sugar alternately with milk, beating until combined after each addition. Increase mixer speed to medium, and beat until light and fluffy, 2 to 3 minutes. □





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ORANGE COFFEE CAKE

Makes 1 (10-inch) cake

With a rich layer of cream cheese, crunchy streusel topping, and beautiful golden crust (thank you, cast iron!), it's hard to beat this hefty coffee cake. Yogurt and a double dose of orange zest and juice in the batter keep the flavor fresh and the crumb extra tender.

- 1½ cups (300 grams) granulated sugar, divided
- ½ cup (113 grams) unsalted butter, melted
- 3 large eggs (150 grams), divided
- 2½ tablespoons (23 grams) tightly packed orange zest, divided
- 2 tablespoons (30 grams) fresh orange juice, divided
- 2 teaspoons (8 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ¼ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) full-fat Greek yogurt
- ¼ cup (60 grams) whole milk
- 8 ounces (225 grams) cream cheese, softened
- Almond Streusel (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, whisk together 1 cup (200 grams) sugar, melted butter, 2 eggs (100 grams), 1½ tablespoons (14 grams) orange zest, 1 tablespoon (15 grams) orange juice, and vanilla until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together yogurt and milk. Add flour mixture to butter mixture alternately with yogurt mixture, beginning and ending with flour mixture, whisking just until combined after each addition. Spoon two-thirds of batter (about 582 grams) into prepared skillet, smoothing with an offset spatula; slightly push outside edges up sides of skillet.
4. In another medium bowl, beat cream cheese with a mixer at medium speed until smooth. Add remaining ½ cup (100 grams) sugar, remaining 1 egg (50 grams), remaining



1 tablespoon (9 grams) orange zest, and remaining 1 tablespoon (15 grams) orange juice, beating until well combined. Pour on top of batter in skillet, keeping cream cheese mixture from touching sides of skillet. Spoon remaining batter along outside edge of skillet; using an offset spatula, gently smooth batter flat over cream cheese mixture. (Batter will not cover cream cheese mixture completely in center.) Sprinkle with Almond Streusel.

5. Bake until center is almost set and an instant-read thermometer inserted in center registers 175°F (79°C) to 180°F (82°C), 45 to 50 minutes. Let cool in skillet for at least 30 minutes. Serve warm or at room temperature.

ALMOND STREUSEL

Makes about 1 cup

- ½ cup (63 grams) all-purpose flour
- ½ cup (67 grams) granulated sugar
- 2 teaspoons (6 grams) tightly packed orange zest
- ¼ teaspoon kosher salt
- ½ cup (57 grams) sliced almonds
- 3 tablespoons (42 grams) unsalted butter, melted

1. In a medium bowl, stir together flour, sugar, orange zest, and salt. Stir in almonds. Stir in butter, stirring until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

PRO TIP

When choosing a skillet for baking, you have two main choices: an enamel-coated cast-iron skillet or a traditional black cast-iron skillet. The difference is in the coating, but the results will remain the same as long as you have a well-seasoned skillet. You can also bake these recipes using a 10-inch tall-sided round cake pan.





MEXICAN CHOCOLATE CINNAMON ROLLS

Makes 12 rolls

You won't ever go back to classic cinnamon rolls again. We filled these golden rolls with chocolate, but not just any chocolate—Mexican cinnamon chocolate. Stone-ground, Mexican-style dark chocolate is filled with warm cinnamon spice and has a subtle grittiness that gives these cinnamon rolls even more explosive flavor and complex texture. Once you smother the rolls in the luscious Cream Cheese Glaze, serve them straight from the skillet to keep them warm and gooey.

- 3½ to 3¾ cups (438 to 469 grams) all-purpose flour, divided
- ½ cup (100 grams) granulated sugar, divided
- 2¼ teaspoons (7 grams) active dry yeast*
- 2 teaspoons (6 grams) kosher salt
- ½ cup (120 grams) water
- ½ cup (120 grams) whole milk
- ¾ cup (152 grams) unsalted butter, softened and divided
- 1 large egg (50 grams)
- 2 tablespoons (10 grams) Dutch process cocoa powder
- ½ teaspoon (1 gram) ground cinnamon
- ¾ cup (113 grams) chopped Mexican-style stone-ground cinnamon chocolate (3 disks) (see PRO TIP on opposite page)

Cream Cheese Glaze (recipe on opposite page)
Garnish: ground cinnamon

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, ¼ cup (50 grams) sugar, yeast, and 1½ teaspoons (4.5 grams) salt.
2. In a medium saucepan, heat ½ cup (120 grams) water, milk, and ½ cup (76 grams) butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg,

beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, and somewhat sticky dough forms and pulls away from sides of bowl, 8 to 9 minutes. Add up to remaining ¼ cup (31 grams) flour, if necessary. Turn out onto a lightly floured surface, and shape into a smooth round.

4. Lightly spray a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

5. Spray a 10-inch cast-iron skillet with cooking spray.

6. In a small bowl, whisk together cocoa, cinnamon, remaining ½ cup (76 grams) butter, remaining ¼ cup (50 grams) sugar, and remaining ½ teaspoon (1.5 grams) salt.

7. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle. Spread cocoa mixture onto dough, leaving a ½-inch border on one long side. Sprinkle with chopped chocolate. Starting with opposite long side, roll up dough, jelly roll style; pinch seam to seal. Gently shape log to 18 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 12 slices (about 1½ inches thick). Place slices, cut side down, in prepared skillet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.

8. Preheat oven to 350°F (180°C).

9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in skillet for 10 minutes. Top with Cream Cheese Glaze; garnish with cinnamon, if desired. Serve warm or at room temperature.

*We used Red Star® Active Dry Yeast.

A top-down view of a round, dark-colored pan containing several cinnamon rolls. The rolls are golden-brown with visible swirls of cinnamon and sugar. A hand is using a silver spoon to spread a thick, white cream cheese glaze over the rolls. In the bottom right corner, there is a small white bowl filled with dark chocolate shavings. The background is a light-colored, textured surface.

CREAM CHEESE GLAZE

Makes about $\frac{3}{4}$ cup

- 4 ounces (110 grams) cream cheese, softened
- $1\frac{1}{2}$ tablespoons (10.5 grams) confectioners' sugar
- 2 to 3 tablespoons (30 to 45 grams) whole milk

1. In a medium bowl, whisk cream cheese until smooth. Whisk in confectioners' sugar. Add milk, 1 tablespoon (15 grams) at a time, until fluid.

PRO TIP

We used Taza Chocolate Cinnamon Dark Chocolate Mexicano, available at Whole Foods, local Hispanic grocery stores, or online. Very minimally processed, Mexican chocolate has a grainier, chalkier texture than the chocolate you might normally get and offers more-complex, explosive flavor. Any type of Mexican cinnamon dark chocolate, available at most grocery stores, or 50% cacao dark chocolate will work in this recipe.



CHEDDAR-PECAN SCONES

Makes 8 scones

Cheesy and nutty, with just the right amount of peppery kick, these savory scones are tall, tender perfection. Baking them in the cast-iron wedge skillet makes these scones thicker, with straight, symmetrical edges.

- 2 cups (250 grams) all-purpose flour
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (15 grams) baking powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$ teaspoon ground red pepper
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{2}$ cup (76 grams) cold unsalted butter, cubed
- $\frac{3}{4}$ cup (71 grams) shredded extra-sharp Cheddar cheese

- $\frac{1}{2}$ cup (57 grams) finely chopped pecans*
- $\frac{3}{4}$ cup (180 grams) plus 1 tablespoon (15 grams) cold heavy whipping cream, divided

1. Preheat oven to 375°F (190°C). Spray an 8-well cast-iron wedge pan with baking spray with flour. (See Note.)
2. In a large bowl, whisk together flour, sugar, baking powder, salt, red pepper, and black pepper. Using a pastry blender, cut in cold butter until mixture is crumbly. Stir in cheese and pecans. Add $\frac{3}{4}$ cup (180 grams) cold cream, stirring with a fork just until dry ingredients are moistened. Working gently, bring mixture together with hands until a dough forms.
3. Turn out dough onto a lightly floured surface, and pat into 7-inch circle. Using a bench

scraper or sharp knife, cut into 8 wedges. Place a wedge in each well of prepared pan. Brush tops with remaining 1 tablespoon (15 grams) cream.

4. Bake until golden brown, 20 to 25 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm or at room temperature.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

Note: You can also bake these scones in a regular 10-inch cast-iron skillet or on a baking sheet lined with parchment paper. After you cut the circle of dough into 8 wedges in step 3, place scones about $1\frac{1}{2}$ inches apart on prepared baking sheet, and proceed with recipe. If using a regular skillet, transfer dough to skillet, and proceed with recipe. 



ONCE IN A *New Moon*

January 25 kicks off the Lunar New Year, a 15-day-long celebration of the beginning of the new year in the traditional Chinese calendar. For those who celebrate, the very light takes on a bright red hue. For these 15 days in China and all other countries that celebrate the Lunar New Year, the cheery glow of red lanterns illuminate the roads, with red paper pasted over windowpanes and doorways for good measure. At night, fireworks shout across the horizon in rapid succession and burst in dazzling, rhythmic fashion—an unsurpassed spectacle considering the Chinese invented fireworks. At the close, thousands of lanterns are lit and sent to the sky, with hopes and dreams scrolled on the paper that will soon be consumed by the growing internal flame.

But perhaps the quietest tradition is the most important: the reunion dinner, held on Lunar New Year's Eve. The entire extended family gathers around the dinner table to dine on a multicourse meal made up of dumplings, rice cakes, and more. Food plays an integral part in welcoming the new year, and there is much to feast on. Start this new year, the Year of the Rat, in sweet fashion with our five home baker-friendly recipes.

PHOTOGRAPHY BY NICOLE DU BOIS / FOOD STYLING BY ELIZABETH STRINGER
STYLING BY LUCY FINNEY



BARBECUE PORK BUNS (CHAR SIU BAO)

A Cantonese and dim sum classic, this *bao* is special because it is steamed rather than baked, making it both fluffy and sturdy. Once steamed, the dough will form a chewy skin while staying snowy white and gently heating a tender filling of barbecue-style pork (or *char siu*). Pork is symbolic during the Chinese New Year, standing for strength, wealth, and blessings. Find our recipe on page 91.





COCONUT-ALMOND RICE CAKE (NIAN GAO)

For Chinese New Year, a number of rituals ensure luck and fortune: wearing red, not cleaning, burning fake money and coins, and, most deliciously, eating *nian gao*. This traditionally steamed sticky rice cake is almost 2,000 years old, first coming to prominence around AD 200. The cake's potential luck is due to being a homonym, with *nian gao* sounding similar to the Chinese characters for "higher year," meaning you'll have a bountiful year by eating a slice of this iconic rice cake. Of course, consuming cake is always lucky in our book. Find our recipe on page 94.

WALNUT COOKIES (HUP TOH SOH)

A common treat found in pastry shops in China year-round, during Chinese New Year, home bakers often make *hup toh soh* as a crunchy treat to welcome visitors and family to their home. Supposedly, the original walnut cookies contained no walnuts in the dough. The “walnut” in the name might have been used to refer to the cookie’s crunchy texture, or its wrinkly, golden appearance. Find our recipe on page 94.



PINEAPPLE BUNS (BOLO BAO)

Instantly recognizable with its crosshatch design on top, pineapple buns are a treasure to have come out of Hong Kong bakeries in the 20th century. Contrary to what its name would have you think, no pineapple is used in making these buns. Instead, the title refers to its similarity in appearance between the crispy top and a pineapple's bumpy exterior. The base bun is made of a milk bread dough—sweet and fantastically fluffy. Find our recipe on page 95.



SWEET EGG TARTS (DAN TAN)

Hailing from the city of Guangzhou in the 1920s, the Chinese variation of the egg tart features a crisp, crumbly shortcrust made with lard and a luminous, egg-rich custard. Once the dish came to Hong Kong, it transformed again, getting a tender cookie-like *pâte sucrée* crust but keeping the reflective custard. Though a relatively new addition to the Lunar New Year feasting, the egg tart is one more sweet way to celebrate the new year.

Find our recipe on page 95.



BARBECUE PORK BUNS

Makes 12 buns

These buns represent dim sum heaven at home. We created our own makeshift steamer basket out of disposable aluminum foil cake pans (see Technique on opposite page), but feel free to use a steamer basket if you have one.

- 3 tablespoons (42 grams) canola oil, divided
 - 2 garlic cloves (10 grams), minced
 - 1½ teaspoons (8 grams) minced fresh ginger
 - 8 ounces (227 grams) cooked pork*, chopped into ¼-inch pieces
 - 1½ tablespoons (27 grams) hoisin sauce
 - 1 tablespoon (14 grams) oyster sauce
 - 1½ teaspoons (7.5 grams) rice vinegar
 - 1½ teaspoons (7.5 grams) low-sodium soy sauce
 - 4 tablespoons (48 grams) plus 1 teaspoon (4 grams) granulated sugar, divided
 - 2 tablespoons (4 grams) finely chopped fresh chives
 - ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)
 - 2¼ teaspoons (7 grams) active dry yeast
 - 3 cups (375 grams) all-purpose flour
 - ¼ cup (32 grams) cornstarch
 - ½ cup (120 grams) whole milk, room temperature
 - ½ teaspoon (1.5 grams) kosher salt
- Garnish:** chopped fresh chives

1. In a large skillet, heat 1 tablespoon (14 grams) oil over medium heat. Add garlic and ginger; cook, stirring frequently, until softened, 1 to 2 minutes. Add pork, hoisin sauce, oyster sauce, vinegar, soy sauce, and 1 teaspoon (4 grams) sugar. Cook, stirring occasionally, until heated through, 2 to 3 minutes. Remove from heat; stir in chives. Let cool completely.

2. In the bowl of a stand mixer fitted with the dough hook attachment, stir together ½ cup (120 grams) warm water, 1 tablespoon (12 grams) sugar, and yeast until combined. Let stand until foamy, about 10 minutes.

3. In a medium bowl, sift together flour and cornstarch. Add flour mixture, milk, salt, remaining 3 tablespoons (36 grams) sugar, and remaining 2 tablespoons (28 grams) oil to yeast mixture. Beat at medium-low speed just until combined, stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until a smooth, elastic dough forms, 8 to 10 minutes. (Dough should pass the windowpane test; see Note.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.

4. Poke 20 evenly spaced holes in bottom of 2 (9-inch round) foil cake pans. Place 1 cake pan,

upside down, in a large Dutch oven*, and pour water to a depth of ½ inch in pot. Carefully flatten remaining cake pan to use as a steamer rack. Cut out 12 (4-inch) squares of parchment paper.

5. Punch down dough, and turn out onto a lightly floured surface. Gently knead a few times to release air bubbles. Divide dough into 12 portions (about 59 grams each). Shape each portion, one at a time, into a ball, and press into a 3-inch disk. (Keep remaining dough covered to prevent it from drying out.) Using a small rolling pin, such as a fondant rolling pin, roll edges of disks to ¼-inch thickness, creating a 4½-inch circle, keeping the center thicker than the edges. (The thinner edges will help your pleats have better definition.)

6. Place a circle of dough in the palm of your hand. Place 1 rounded tablespoon filling (about 24 grams) in center. Using the thumb and forefinger of your other hand, pleat and pinch dough edges to enclose filling, rotating dough in your palm as you go. Tightly pinch together the top to seal, pulling dough up to a point and pinching off excess dough. (For best shape, place shaped bun on a work surface and gently cup with both hands to round it out.)

7. Place each bun on a parchment square, and arrange on a rimmed baking sheet. (It's best to begin steaming buns about 30 minutes after shaping. If you need more time to shape your buns, loosely cover buns with plastic wrap, and place in

the refrigerator to keep them from overproofing.)

8. Place 3 buns, still on parchment squares, on prepared steamer rack; place over inverted cake pan in prepared pot, and cover with lid. Bring water to a boil over high heat; immediately reduce heat to medium-high, and steam buns for 15 minutes. Immediately turn off heat, and let buns stand in the unopened pot for 2 minutes.

9. Using two pairs of tongs, carefully remove buns by lifting steamer rack from pot. Remove buns from rack. Repeat with remaining buns, adding additional water to pot as needed. Garnish with chives, if desired.

**We used Trader Joe's Fully Cooked Pork Belly. Instead of a Dutch oven, a deep skillet or wok can also be used.*

Note: Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute more, and test again.





SHAPE & STEAM YOUR BUNS

1. Create your makeshift steamer basket by poking 20 evenly spaced holes in bottom of 2 (9-inch) round foil cake pans. Place 1 cake pan, upside down, in a large Dutch oven, and pour water to a depth of ½ inch in pot. Carefully flatten remaining cake pan to use as a steamer rack.

2. Divide dough into 12 portions (about 59 grams each). Shape each portion, one at a time, into a ball, and press into a 3-inch disk. Using a small rolling pin, roll edges of disks to ¼-inch thickness, creating a 4½-inch circle, keeping the center thicker than the edges. (The thinner edges will help your pleats have better definition.)

3. Place a circle of dough in the palm of your hand. Place 1 rounded tablespoon filling (about 24 grams) in center. Using the thumb and forefinger of your other hand, pleat and pinch dough edges to enclose filling, rotating dough in your palm as you go.

4. Tightly pinch together the top to seal, pulling dough up to a point and pinching off excess dough. (For best shape, place shaped bun on a work surface and gently cup with both hands to round it out.)



COCONUT-ALMOND RICE CAKE

Makes 1 (9 inch) cake

Our nian gao doesn't require a steamer basket—it's baked in the oven. And though there are thousands of variations, ours shares DNA with all the others through the use of gelatinous rice flour, the secret to its signature sticky texture.

- 16 ounces (454 grams) mochiko sweet rice flour***
- 2¼ cups (450 grams) granulated sugar**
- ¼ cup (55 grams) firmly packed light brown sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 1½ cups (320 grams) whole milk, room temperature**
- 1½ cups (400 grams) unsweetened full-fat coconut milk**
- 4 large eggs (200 grams), room temperature and lightly beaten**
- 3 tablespoons (42 grams) unsalted butter, melted and cooled**
- ½ teaspoon (2 grams) almond extract**
- ¼ teaspoon (1 gram) vanilla extract**
- ¼ cup (21 grams) lightly toasted sweetened flaked coconut**
- 3 tablespoons (21 grams) lightly toasted sliced almonds**

- 1.** Preheat oven to 325°F (170°C). Spray a 9-inch round cake pan with baking spray with flour; line bottom with parchment paper. Lightly spray parchment. Place a fine-mesh sieve over a large bowl.
- 2.** In another large bowl, whisk together flour, sugars, and salt. In a medium bowl, whisk together whole milk, coconut milk, eggs, melted butter, and extracts. Gradually add milk mixture to flour mixture, whisking until smooth and well combined. (Batter will be very thin.) Pour through prepared sieve; discard any solids. Pour strained mixture into prepared pan. (Pan will be very full, but batter will not overflow.)
- 3.** Bake until top is just nearly set, 50 to 55 minutes. Sprinkle with coconut and almonds. Bake until set and lightly golden, about 40 minutes more, lightly covering with foil halfway through baking to prevent excess browning, if necessary. (Trapped steam may cause cake to puff slightly out of pan while baking; run a small offset spatula around edges to gently release steam and push cake back into pan.) Let cool in pan for 15 minutes. Invert cake onto a large flat plate; discard parchment. Invert cake onto a wire rack, and let cool to room temperature before serving.

**You can find mochiko sweet rice flour at local specialty Asian markets or online at amazon.com.*

WALNUT COOKIES

Makes 23 cookies

Our Walnut Cookies have more walnuts in the dough than the traditional cookie, but the center walnut and speckle of sesame seeds instantly marks these as a classic example of hup toh soh.

- ½ cup (76 grams) unsalted butter, melted and cooled**
- ¼ cup (50 grams) granulated sugar**
- 1 large egg (50 grams), room temperature**
- 2 tablespoons (28 grams) firmly packed light brown sugar**
- 2 tablespoons (28 grams) canola oil**
- 1 teaspoon (4 grams) vanilla extract***
- ¾ teaspoon (2.25 grams) kosher salt**
- 1¼ cups (219 grams) unbleached cake flour**
- ½ teaspoon (2.5 grams) baking powder**
- ½ teaspoon (1 gram) ground ginger**
- ¼ teaspoon (1.25 grams) baking soda**
- ½ cup (57 grams) finely chopped toasted walnuts**
- ¼ cup (44 grams) finely chopped candied ginger**

Raw walnut halves, for topping

- 1 large egg white (30 grams), lightly beaten**
- Black sesame seeds, for sprinkling**

- 1.** Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat melted butter, granulated sugar, egg, brown sugar, oil, vanilla, and salt at medium speed until well combined, 1 to 2 minutes, stopping to scrape sides of bowl.
- 3.** In a medium bowl, whisk together flour, baking powder, ground ginger, and baking soda. Add flour mixture to butter mixture all at once; beat at low speed just until combined. Fold in chopped walnuts and candied ginger. Using a 1½-tablespoon spring-loaded scoop, scoop dough, and roll into balls (about 25 grams each); place at least 1 inch apart on prepared pans. Flatten into ½-inch-thick, 2-inch-wide rounds; press a walnut half into center of each round. Brush tops with egg white; sprinkle with sesame seeds
- 4.** Bake until golden brown, 10 to 12 minutes. Remove from pans, and let cool completely on a wire rack.

**We used Heilala Pure Vanilla Extract.*

SWEET EGG TARTS

Makes 8 tarts

We kept our egg tarts simple and classic to the Hong Kong formula. A tender pâte sucrée crust holds a glistening custard filling.

- ¼ cup (76 grams) unsalted butter, softened**
- ¼ cup (30 grams) confectioners' sugar**
- ½ teaspoon kosher salt, divided**
- 4 large egg yolks (75 grams), room temperature and divided**
- ¾ teaspoon (3 grams) vanilla extract, divided**
- 1 cup (125 grams) all-purpose flour**
- ¼ cup (31 grams) unbleached cake flour**
- ¼ cup (60 grams) water**
- 2½ tablespoons (30 grams) granulated sugar**
- 2½ tablespoons (37.5 grams) evaporated milk**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and ¼ teaspoon salt at medium speed until creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add 1 egg yolk (19 grams); beat until well combined. Beat in ¼ teaspoon (1 gram) vanilla.
- 2.** In a medium bowl, whisk together flours. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until a dough forms.
- 3.** Spray 8 (2½x¾-inch) fluted round tart pans with baking spray with flour; place on a rimmed baking sheet.
- 4.** Divide dough into 8 portions (about 35 grams each), and shape into balls. Press 1 dough ball into bottom and up sides of 1 prepared tart pan; trim any excess dough. Repeat with remaining dough and tart pans.
- 5.** In a medium bowl, whisk together remaining 3 egg yolks (56 grams).
- 6.** In a small saucepan, combine ¼ cup (60 grams) water, granulated sugar, evaporated milk, remaining ½ teaspoon (2 grams) vanilla, and remaining ¼ teaspoon salt. Cook over medium heat until mixture is steaming and sugar is dissolved. Gradually whisk sugar mixture into egg yolks until well combined.

- 7.** Position oven rack in lower third of oven. Preheat oven to 400°F (200°C).
- 8.** Place a fine-mesh sieve over a large liquid-measuring cup or widemouthed pitcher. Strain egg yolk mixture through prepared sieve; discard any solids. Divide strained mixture among prepared crusts (about 18 grams each).
- 9.** Bake until crust is lightly browned, 10 to 12 minutes, rotating pans halfway through baking. Reduce oven temperature to 350°F (180°C). Bake just until edges of filling start to puff, about 5 minutes more. Open oven door about 2 inches; bake until filling is set, a wooden pick inserted in center stands up straight, and an instant-read thermometer inserted in center registers at least 175°F (79°C), 5 to 7 minutes more. Let cool in pans for 15 minutes. Serve warm or at room temperature.

PINEAPPLE BUNS

Makes 10 buns

No pineapples were harmed to make these pillowy Pineapple Buns, which got their name due to their physical resemblance to the tropical fruit. Sweet, golden, and highly addictive, these tender buns have a Milk Roux base and crispy cookie-like cover. Be sure to make the Milk Roux and the topping before starting on the buns.

- ¾ cup (160 grams) warm whole milk (100°F/38°C to 110°F/43°C)**
- 5½ tablespoons (66 grams) granulated sugar, divided**
- 2½ teaspoons (7 grams) active dry yeast**
- Milk Roux (recipe follows), room temperature**

- 3 cups (381 grams) bread flour**
- ¼ cup (57 grams) unsalted butter, melted and cooled for 10 minutes**
- 2 large eggs (100 grams), divided**
- 1 teaspoon (3 grams) kosher salt**
- 1 teaspoon (4 grams) vanilla extract**
- Pineapple Buns Topping (recipe follows)**
- 1 tablespoon (15 grams) whole milk, room temperature**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, 1 tablespoon (12 grams) sugar, and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** Add Milk Roux, flour, melted butter, 1 egg (50 grams), salt, vanilla, and remaining 4½ tablespoons (54 grams) sugar to yeast mixture; beat at low speed just until combined, stopping to scrape sides of bowl. Switch to the dough hook attachment; beat at low speed for 3 minutes. Increase mixer speed to medium-low, and beat until a soft, smooth dough forms, 6 to 8 minutes, stopping to scrape sides of bowl. (Dough should pass the windowpane test; see Note.) Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 3.** Line 2 baking sheets with parchment paper.
- 4.** Punch down dough; let stand for 5 minutes. Divide dough into 10 equal portions (about 77 grams each). Roll each portion into a ball, and place on prepared pans.
- 5.** Divide Pineapple Buns Topping into 10 portions (about 27 grams each); roll into balls. Place 1 ball between 2 sheets of plastic wrap; roll or pat into a 4-inch circle. Gently wrap circle over top of 1 bun, covering as much

dough as possible. Repeat with remaining Pineapple Buns Topping and buns. Using a sharp knife, gently cut a crosshatch pattern into top of each bun through topping. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

- 6.** Preheat oven to 350°F (180°C)
- 7.** In a small bowl, whisk together room temperature milk and remaining 1 egg (50 grams). Thoroughly brush top of buns with egg wash, being sure to get between rows of topping
- 8.** Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 15 minutes. Let cool on pans for 10 minutes before serving.

Note: *Test the dough for proper gluten development using the windowpane test. Pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Beat for 1 minute more, and test again.*

MILK ROUX

Makes about ⅓ cup

- ⅓ cup (80 grams) whole milk**
- 2 tablespoons (16 grams) bread flour**

- 1.** In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until thickened, an instant-read

thermometer registers 149°F (65°C), and whisk leaves lines on bottom of pan. Transfer to a small bowl, and let cool to room temperature before using.

PINEAPPLE BUNS TOPPING

Makes enough for 10 buns

- ¼ cup (57 grams) unsalted butter, softened**
- ¼ cup (50 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 large egg yolk (19 grams)**
- 1 tablespoon (15 grams) whole milk, room temperature**
- ¼ teaspoon (1 gram) vanilla extract**
- 1 cup (125 grams) unbleached cake flour**
- 2 tablespoons (10 grams) nonfat dry milk powder**
- ½ teaspoon (2.5 grams) baking powder**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and salt on medium speed until creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg yolk, milk, and vanilla until well combined.
- 2.** In a medium bowl, whisk together flour, milk powder, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out onto a sheet of plastic wrap, and shape into a 10x1½-inch log. Wrap in plastic wrap, and refrigerate for at least 1 hour. 



The Power of Sour

SOUR CREAM IS A BAKER'S BEST BET FOR CREATING TENDER-CRUMBED, HIGHLY FLAVORFUL BAKED GOODS. WITH THIS MAGIC, CREAMY INGREDIENT ON HAND, WE MADE THE DREAMIEST CAKE, PULL-APART BREAD, AND BATCH OF MUFFINS.











**PRO TIP**

After twisting the dough strips for the German Sour Cream Twists (page 105) into coils, be sure to refrigerate if not baking immediately. The butter in the dough will begin to melt and ruin the lovely lamination.





GERMAN SOUR CREAM TWISTS

Makes 24 twists

Sour cream adds a hint of tanginess to these classic German pastries.

- 1½ cups (300 grams) granulated sugar**
- 1 vanilla bean, halved lengthwise, seeds scraped and reserved**
- ¼ cup (60 grams) warm water (105°F/41°C to 110°F/43°C)**
- 2¼ teaspoons (7 grams) instant yeast**
- 3¾ cups (469 grams) all-purpose flour**
- 1 cup (227 grams) cold unsalted butter, cubed**
- ¾ teaspoon (2.25 grams) kosher salt**
- ¾ cup (180 grams) sour cream, room temperature**
- 2 large eggs (100 grams), room temperature**
- 1 teaspoon (4 grams) vanilla extract**

- 1.** In a medium bowl, place sugar and vanilla bean halves and reserved seeds. Using your fingers, rub vanilla into sugar until well combined. Cover and set aside.
- 2.** In a small bowl, stir together ¼ cup (60 grams) warm water and yeast. Let stand until foamy, about 5 minutes.
- 3.** In the bowl of a stand mixer fitted with paddle attachment, beat flour, cold butter, and salt at low speed until mixture looks like coarse crumbs, about 3 to 5 minutes. Beat in yeast mixture, sour cream, eggs, and vanilla extract until well combined and a sticky dough forms. Cover and refrigerate for at least 2 hours or overnight.
- 4.** Preheat oven to 375°F (190°C). Line 3 baking sheets with parchment paper.
- 5.** Divide dough in half (about 513 grams). Cover and return one half to refrigerator.
- 6.** Sprinkle ¼ cup (50 grams) vanilla sugar on work surface. Roll one half of dough into a 12x8-inch rectangle. Sprinkle with 2 tablespoons (24 grams) vanilla sugar; fold lengthwise into thirds, like a letter. Turn dough 90 degrees; repeat rolling, sprinkling, and folding twice. (If dough sticks in spots during the rolling process, sprinkle vanilla sugar on those sticky spots, as if it were flour.) Roll into a 12x8-inch rectangle, and cut into 12 (1-inch) wide strips. Twist each strip into a coil. Place 6 twists on a prepared pan, and refrigerate; place 6 twists on another prepared pan.
- 7.** Bake 6 twists until golden brown, 15 to 20 minutes. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on wire racks. Bake remaining 6 twists. repeat method with remaining uncut dough, refrigerating twists until ready to bake and baking in batches.

HERBED SOUR CREAM PULL-APART LOAF

Makes 1 (9x5 inch) loaf

Packed with fresh herbs, this buttery pull-apart loaf has an extra-fluffy texture thanks to the addition of sour cream in the dough.

- 3¾ cups (413 grams) bread flour, divided**
- 2 tablespoons (24 grams) granulated sugar**
- 2¼ teaspoons (7 grams) instant yeast**
- 2 teaspoons (6 grams) kosher salt, divided**
- 1 cup (240 grams) sour cream**
- ¼ cup (57 grams) unsalted butter**
- ¼ cup (60 grams) water**
- 1 large egg (50 grams), room temperature**
- ½ cup (76 grams) unsalted butter, melted**
- 1 tablespoon (10 grams) minced garlic**
- 1 tablespoon (2 grams) chopped fresh rosemary**
- 1 tablespoon (2 grams) chopped fresh thyme**
- 1 tablespoon (2 grams) chopped fresh parsley**
- ½ teaspoon (2 grams) flaked sea salt**
- Garnish: chopped fresh rosemary, chopped fresh thyme, chopped fresh parsley**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together 1½ cups (191 grams) flour, sugar, yeast, and 1½ teaspoons (4.5 grams) kosher salt by hand.
- 2.** In a medium saucepan, heat sour cream, butter, and ¼ cup (60 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
- 3.** With mixer on medium speed, pour warm sour cream mixture into flour mixture, beating until combined and cooled slightly, about 1 minute. Add egg, and beat at medium speed until combined. With mixer on low speed, gradually add remaining 1¾ cups (222 grams) flour, beating until well combined and stopping to scrape sides of bowl, about 1 minute.
- 4.** Lightly spray a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
- 5.** In a small bowl, stir together melted butter, garlic, rosemary, thyme, parsley, and remaining ½ teaspoon (1.5 grams) kosher salt.
- 6.** Divide dough into 36 pieces (22 grams each). With lightly floured hands, working with 1 piece at a time (keep remaining dough covered to prevent it from drying out), roll each piece into a smooth ball. Dip each ball into melted butter mixture, and place in a 9x5-inch loaf pan. Pour any remaining melted butter mixture over dough in pan. Cover and let rise

in a warm, draft-free place (75°F/24°C) until doubled in size, 15 to 20 minutes.

- 7.** Preheat oven to 350°F (180°C).
- 8.** Sprinkle dough with flaked salt.
- 9.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 35 to 40 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and garnish with rosemary, thyme, and parsley, if desired. Serve warm or at room temperature.

HAZELNUT-BANANA SOUR CREAM MUFFINS

Makes 12 muffins

With a toasty Hazelnut Streusel topping and the tender crumb of banana bread, these muffins are a welcome treat for cold winter mornings.

- ½ cup (113 grams) unsalted butter*, melted**
- 1 cup (200 grams) granulated sugar**
- ¾ cup (150 grams) mashed bananas (about 2 medium bananas)**
- 1 large egg (50 grams)**
- 2 teaspoons (8 grams) vanilla extract**
- 1⅓ cups (208 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- 1 teaspoon (2 grams) ground cinnamon**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking soda**
- ½ cup (120 grams) sour cream**
- ¼ cup (60 grams) whole milk**
- ¾ cup (85 grams) chopped raw hazelnuts**
- Hazelnut Streusel (recipe follows)**

- 1.** Preheat oven to 375°F (190°C). Spray a 12-cup muffin pan with baking spray with flour.
- 2.** In a large bowl, place melted butter. Whisk in sugar, mashed bananas, egg, and vanilla until combined.
- 3.** In a medium bowl, whisk together flour, baking powder, cinnamon, salt, and baking soda. Whisk flour mixture into butter mixture. Add sour cream and milk, whisking just until combined. Fold in hazelnuts. Divide batter among prepared muffin cups. Sprinkle with Hazelnut Streusel.
- 4.** Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm or at room temperature.

**We used Président.*

HAZELNUT STREUSEL

Makes about 1 cup

- ¼ cup (42 grams) all-purpose flour**
- ¼ cup (50 grams) granulated sugar**
- ½ teaspoon (1 gram) ground cinnamon**
- ¼ teaspoon kosher salt**
- ½ cup (57 grams) chopped raw hazelnuts**
- 2 tablespoons (28 grams) unsalted butter, melted**

1. In a medium bowl, stir together flour, sugar, cinnamon, and salt. Stir in hazelnuts. Add melted butter, stirring until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

SOUR CREAM ALMOND CAKE

Makes 1 (9-inch) cake

A stunning classic, this two-layer cake has a velvet crumb and subtle almond flavor. But the real star of the show? The generous swoops of supremely smooth Sour Cream Buttercream

- ¾ cup (170 grams) unsalted butter, softened**
- 1½ cups (300 grams) granulated sugar**
- 5 large egg whites (150 grams), room temperature**
- ¾ teaspoon (3 grams) vanilla extract**
- ¾ teaspoon (3 grams) almond extract**
- 2½ cups (313 grams) cake flour**
- 2 teaspoons (10 grams) baking powder**
- ¼ teaspoon baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- ¾ cup (180 grams) sour cream**
- ¾ cup (180 grams) whole milk**
- Sour Cream Buttercream (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg whites, and beat until well combined, about 2 minutes. Beat in extracts.
- 3.** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, whisk together sour cream and milk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans, and run a knife or wooden pick through batter to release any large air bubbles.
- 4.** Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in

pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Place 1 cake layer on a cake plate. Spread about 2½ cups Sour Cream Buttercream on top, and place remaining cake layer on buttercream; freeze for 2 hours. Apply a thin layer of buttercream on top and sides of cake; freeze for 30 minutes. Spread remaining buttercream on top and sides of cake. Store in the refrigerator.

SOUR CREAM BUTTERCREAM

Makes about 7½ cups

- 1 cup (227 grams) unsalted butter, softened**
- 1 teaspoon (3 grams) kosher salt**
- 11½ cups plus 1 tablespoon (1,367 grams) confectioners' sugar**
- 1½ cups (360 grams) sour cream**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at low speed until smooth. Gradually add confectioners' sugar, about 1 cup (120 grams) at a time, alternately with sour cream, about 2 tablespoons (30 grams) at a time, beating just until combined after each addition. Increase mixer speed to medium, and beat until smooth and fluffy, about 2 minutes. Cover and refrigerate until slightly stiffened, about 30 minutes, stirring every 10 minutes. 



origin of a classic

Brooklyn Blackout Cake

THE ORIGINAL RECIPE HAS BEEN LOST TO THE AGES, BUT THIS DECADENT CHOCOLATE LAYER CAKE
LINGERS AS ONE OF THE MOST IMITATED CAKES IN AMERICAN HISTORY



BY KYLE GRACE MILLS

The year 1972 was eventful. The Watergate scandal made its splashy debut on the pages of the *Washington Post*, *The Godfather* revolutionized cinema, the largest diamond in history—the 968.9-carat Star of Sierra Leone—was unearthed, and in Brooklyn, New York, Ebinger Baking Company served its final Blackout Cake on August 26. It was a triple-layer feat of chocolate finery: a tender devil’s food cake layered with satiny chocolate pudding, topped with a thick cocoa frosting, and coated in leftover cake crumbs.

The German bakery had been serving the Brooklyn borough since its founding in 1898, offering favorites like the hard-icing chocolate cake, buttercream cake, and Othellos, oval sponge cakes filled with chocolate mousse. The bakery was often staffed by the eponymous “Ebinger girl,” an 80-something, hairnet-sporting woman with a thick German accent, who would serve you cake by the slice in the signature green-and-brown Ebinger take-out box. At its height, Ebinger’s had more than 50 locations in operation. But Ebinger’s remains in the collective conscious of Brooklyn for its pitch-black chocolate fudge cake. During World War II, Brooklyn underwent mandatory blackouts to protect the Brooklyn Navy Yard under the cover of darkness. The inky, light-sapped night mirrored Ebinger’s signature cake, so the blackout moniker stuck. Just what made the cake so deep and dark? No one knows for sure, but one rumor is that the cake layers were soaked in a convenience chocolate sauce.

Ironically, what (possibly) made the bakery’s cakes so special also became its financial undoing. As George Ebinger, great grandson of the original founders, lamented when Ebinger’s closed, “In these days, quality cake has perhaps become a luxury that does not somehow fit into the housewife’s budget.” The Blackout Cake was one such luxury—every cake was handmade and had a short, 24-hour shelf life, making it more expensive to bake and sell than the mass-produced cakes that were quickly taking over the market.

Once the doors of Ebinger’s closed, gone was the treasured Blackout Cake. The loss of this cake has grieved—haunted, even—chocoholics of New York ever since. Armed only with tempting memories, home bakers tried their hand at recreating the masterpiece with varying results. Baking by taste recall is tricky, to say the least. Home recipes tend to stick to a traditional devil’s food cake base, a pudding filling, and a ganache-like frosting. If you forget the crumb coating, don’t bother baking it at all.

For those who weren’t inclined to create their own version, many a bakery offered a version of the iconic dessert. Even before Ebinger’s called it quits, the Blackout Cake was being imitated by nearby bakeries, like SeaLane and Entenmann’s. Today, more



cover recipe



New York City-established bakeries are attempting to pay sweet homage. For instance, Ovenly's Blackout Cake keeps the pudding filling and buttercream topping but adds a luxurious pour of Brooklyn Brewery's Black Chocolate Stout and a generous sprinkle of sea salt. Ladybird Bakery, also located in Brooklyn, ups the ante by frosting the cake with "fudge," their dark chocolate answer to ganache. You can even mail-order a delicious 7-inch kosher doppelgänger made by Carousel Cakes from Zabar's. Of course, for many, the replicas can't quite hold up to their rosy memories of the original.

To even publish a definitive recipe is a minefield. When *New York Times* food critic Molly O'Neill was writing her seminal *New York Cookbook*, she researched for five years, tested and tasted no fewer than 15 blackout

cakes, and still found her Blackout Chocolate Cake to be derided by die-hard fans. Each, unsurprisingly, claimed that the most authentic recipe was in their own recipe collection—scribbled formulas either passed down from a family member or lovingly recreated by the baker's own hand.

At its heart, the Brooklyn Blackout Cake is like all other remnants of nostalgia: an idea. Consider it eternally sweet inspiration, not something as cut-and-dried or authoritative as a recipe. So, bakers can and will continue to tinker with the original memory of Ebinger's Blackout Cake. Chocolate lovers know each new slice of cake is as authentic and beloved as the next. Bake our espresso-laden version for a tasty introduction—or reintroduction—to this cherished cake.

Brooklyn Blackout Cake

Makes 1 (8-inch) cake

Our pudding-filled take on the blackout cake gets an aromatic boost from freshly brewed coffee in the batter and espresso in the fudgy Whipped Chocolate Frosting. Otherwise, it's a true-blue tribute to the dark, crumb-covered original that launched a thousand other sweet reproductions

½ cup (113 grams) unsalted butter, softened
¾ cup (64 grams) Dutch process cocoa powder
1½ cups (385 grams) firmly packed dark brown sugar
1 cup (240 grams) hot brewed coffee
¾ cup (180 grams) whole buttermilk
2 large eggs (100 grams), lightly beaten
2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
Chocolate Pudding (recipe follows)
Whipped Chocolate Frosting (recipe follows)

1. Preheat oven to 325°F (170°C). Spray 3 (8-inch) cake pans with baking spray with flour.
2. In a medium saucepan, melt butter over medium heat. Whisk in cocoa, and cook until fragrant, about 1 minute. Remove from heat, and whisk in brown sugar, coffee, and buttermilk until sugar is dissolved. Whisk in eggs and vanilla.
3. In a medium bowl, stir together flour, baking

powder, baking soda, and salt. Slowly add flour mixture to cocoa mixture, whisking just until combined. Divide batter among pans.

4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Let cool completely in pans. Remove from pans, and cut top ¼ inch off each cake; reserve cake tops for garnish.

5. Place 1 cake layer on a serving platter. Whisk Chocolate Pudding until smooth; spread half of pudding onto cake layer. Top with second cake layer, and spread remaining pudding on top. Place remaining cake layer on top of pudding. Spread Whipped Chocolate Frosting on top and sides of cake. Crumble reserved cake tops, and press into sides of cake. Cover and refrigerate until ready to serve.

CHOCOLATE PUDDING

Makes about 2 cups

¾ cup (133 grams) granulated sugar
2½ tablespoons (20 grams) cornstarch
¼ teaspoon kosher salt
1 cup (240 grams) heavy whipping cream
½ cup (120 grams) whole milk
3 ounces (86 grams) 60% cacao bittersweet chocolate, chopped
1 teaspoon (4 grams) vanilla extract

1. In a medium saucepan, stir together sugar, cornstarch, and salt. Whisk in cream and milk. Whisk in chocolate. Bring to a boil over medium heat. Cook, whisking constantly, for 3 minutes. Remove from heat, and stir in vanilla. Transfer

to a medium glass bowl, and cover with plastic wrap, pressing wrap directly onto surface of pudding to prevent a skin from forming. Refrigerate until completely chilled, 2 to 3 hours.

WHIPPED CHOCOLATE FROSTING

Makes 2½ cups

1½ cups (298 grams) finely chopped 60% cacao bittersweet chocolate
1½ cups (300 grams) heavy whipping cream
1 tablespoon (21 grams) light corn syrup
1 teaspoon (2 grams) espresso powder
2 tablespoons (28 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract

1. In a large bowl, place chocolate.
2. In a small saucepan, whisk together cream, corn syrup, and espresso powder. Cook over medium-low heat just until bubbles form around edges of pan. (Do not boil.) Pour cream mixture over chocolate, and let stand for 2 minutes. Starting in center of bowl, slowly stir mixture with a rubber spatula until well combined. Add butter and vanilla, and stir until well combined. Place bowl in an ice bath, stir occasionally, until firm.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat ganache at medium speed until it starts to lighten in color. Use immediately. ▢

weeknight baking



Peanut Butter COOKIES

OUR WEEKNIGHT BAKING RECIPES ARE GUARANTEED TO DELIVER COMFORT BAKED FROM SCRATCH IN UNDER 2 HOURS AND WITH MINIMAL EFFORT. FOR OUR INAUGURAL RECIPE, WE BRING YOU OUR MOST EPIC PEANUT BUTTER COOKIES YET.

PEANUT BUTTER COOKIES

Makes about 11 cookies

Chewy, cakey, and full of addictive nuttiness, this fuss-free recipe checks off all the boxes for the ultimate peanut butter cookie. Plus, it's the supersized bakery style you know and love. You'll turn to these again and again when the late-night cravings call.

- ½ cup (113 grams) unsalted butter, softened**
- 1 cup (220 grams) firmly packed light brown sugar**
- 1 large egg (50 grams)**
- 2 large egg yolks (37 grams)**
- ¾ cup (192 grams) creamy peanut butter**
- 1 tablespoon (21 grams) honey**
- 1 teaspoon (4 grams) vanilla extract**
- 1½ cups (219 grams) all-purpose flour**
- ¾ teaspoon (3.75 grams) baking powder**
- ¼ teaspoon (1.25 grams) baking soda**
- ½ cup (100 grams) granulated sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolks, beating well. Add peanut butter, honey, and vanilla, beating until combined.

2. In a large bowl, stir together flour, baking powder, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Cover and refrigerate for 1 hour.

3. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.

4. Using a ¼-cup spring-loaded scoop, scoop dough (67 grams each), and toss in granulated sugar. Place 3 inches apart on prepared pans. Press tines of a fork into surface of dough, making a crosshatch design.

5. Bake until light golden brown, 18 to 20 minutes, rotating pans halfway through baking. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. 



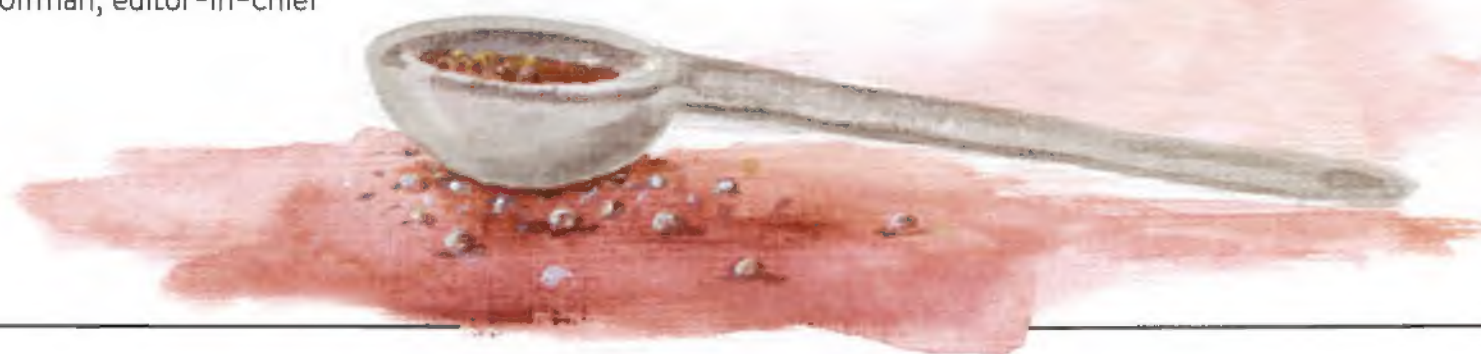
Baking with Soda

OUR EDITOR-IN-CHIEF TELLS ABOUT A COMICAL MISHAP FROM HIS CHILDHOOD KITCHEN. WHAT HAPPENS WHEN YOU BAKE WITH SODA INSTEAD OF BAKING SODA? YOU MAKE A CAKE ONLY A MOTHER COULD LOVE.

When I was 9 or 10 years old, I wanted to bake an orange-glazed loaf cake to surprise my mom and her friend Barbara, who was visiting from North Carolina. This was my first solo baking project without my mom's guidance. After carefully collecting the ingredients from our pantry and reading each step of the recipe, I baked the loaf and couldn't wait to share it with them!

After praising my baked beauty, my mom said with a big smile, "Brian, tell me what you did to make this lovely cake." As I was excitedly telling her about each step of the recipe, I suddenly stopped and said, "And do you know how hard it was to measure a teaspoon of Coca-Cola from a 3-liter bottle?" At that time, I had no idea what baking soda was, so my first scratch-baked cake was a flat flop, but my mom ate it anyway and acted like it was the best thing she'd ever tasted, as all amazing moms do! And to this day, it's one of her favorite stories to tell.

—Brian Hart Hoffman, editor-in-chief



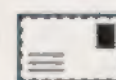
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